

# Old Goat Dutch Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **13.4**
- Style **Belgian Dark Strong Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

| Type           | Name                        | Amount        | Yield | EBC |
|----------------|-----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny  | 3 kg (54.5%)  | 80 %  | 4   |
| Grain          | Strzegom Monachijski typ II | 1 kg (18.2%)  | 79 %  | 22  |
| Grain          | Strzegom Wiedeński          | 0.5 kg (9.1%) | 79 %  | 10  |
| Grain          | Caramel/Crystal Malt - 120L | 0.2 kg (3.6%) | 72 %  | 236 |
| Grain          | Caraaroma                   | 0.2 kg (3.6%) | 80 %  | 400 |
| Grain          | Abbey Castle                | 0.1 kg (1.8%) | 80 %  | 45  |
| Grain          | Pilzneński                  | 0.5 kg (9.1%) | 81 %  | 4   |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 40 g   | 60 min | 5.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | fermentis  |