

# Pseudo Bock

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **27**
- SRM **18**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczniemy Pilzneński Weyermann	1 kg (22.7%)	80 %	4
Grain	Słód jęczmienny Wiedeński Weyermann	2 kg (45.5%)	79 %	10
Grain	Słód jęczmienny monachijski typ I Weyermann	0.7 kg (15.9%)	79 %	15
Grain	Słód jęczmienny Carabelge Weyermann	0.2 kg (4.5%)	80 %	30
Grain	Słód jęcznienny Caramunich Typ II Weyermann	0.2 kg (4.5%)	73 %	120
Grain	Słód jęczmienny Carabohemian Weyermann	0.1 kg (2.3%)	75 %	200
Grain	Słód jęczmienny Caraaroma Weyermann	0.1 kg (2.3%)	78 %	400

Grain	Słód jęczmienny Château Cafe Castle Malting	0.1 kg (2.3%)	77 %	500
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### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Magnum	10 g	10 min	11.5 %
Whirlpool	Magnum	15 g	10 min	11.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	300 ml	Danstar