

# roggen bock

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **12**
- SRM **8.9**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **21.3 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **43.6C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2.5 kg (44.6%)	79 %	16
Grain	Żytni	1.8 kg (32.1%)	85 %	8
Grain	Vienna Malt	1 kg (17.9%)	78 %	8
Grain	Karmelowy Pszeniczny Strzegom	0.3 kg (5.4%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %