

## Tomek K.

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **13**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.05 kg (39.5%)	81 %	4
Grain	Strzegom Wiedeński	1.36 kg (26.3%)	79 %	10
Grain	Strzegom Monachijski typ II	1.36 kg (26.3%)	79 %	22
Grain	Special B Malt	0.2 kg (3.9%)	65.2 %	315
Grain	Melanoiden Malt	0.2 kg (3.9%)	80 %	39