

Traditional Bock #1

- Gravity **16.9 BLG**
- ABV ---
- IBU **29**
- SRM **20.9**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (55.6%)	81 %	4
Grain	Strzegom Monachijski typ I	2.5 kg (27.8%)	79 %	16
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.6%)	81 %	53
Grain	Strzegom Karmel 150	0.65 kg (7.2%)	75 %	150
Grain	Caraamber	0.1 kg (1.1%)	75 %	59
Grain	Karmelowy Czerwony	0.2 kg (2.2%)	75 %	59
Grain	Fawcett - Pszeniczny Czekoladowy	0.05 kg (0.6%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	60 min	4.3 %
Boil	Lublin (Lubelski)	30 g	60 min	3.5 %
Boil	Lublin (Lubelski)	20 g	20 min	3.5 %

Boil	mech irlandzki	7 g	16 min	1 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bohemian Lager	Lager	Slant	700 ml	Wyeast Labs

Notes

- dodać coś palonego do wysładzania, a czekoladowy na ostatnie 5min.
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