

Zbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **8.2**
- Style **Traditional Bock**

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 **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (58.8%) | 80 % | 4 |
| Grain | Monachijski | 2 kg (29.4%) | 80 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.4%) | 75 % | 30 |
| Grain | Caraamber | 0.2 kg (2.9%) | 75 % | 59 |
| Grain | Carared | 0.1 kg (1.5%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 10.3 % |
| Boil | Lublin (Lubelski) | 10 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|-------|------|--------|------------|
| W34/70 | Lager | Dry | 11.5 g | --- |