

# Bock 1

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **11.2**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking	3.5 kg (54.7%)	--- %	3
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Słód Caraamber Weyermann	0.2 kg (3.1%)	--- %	60
Grain	Słód Carahell Weyermann	0.1 kg (1.6%)	--- %	20
Grain	Słód Caramunich II Weyermann	0.5 kg (7.8%)	--- %	110
Grain	Słód Pale Crystal FAWCETT	0.1 kg (1.6%)	20 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	---