

# Bock

---

- Gravity **15.9 BLG**
- ABV ---
- IBU **23**
- SRM **24.7**
- 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 **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3.5 kg (58.8%)	80 %	16
Grain	Strzegom Wiedeński	1.5 kg (25.2%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (8.4%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (2.5%)	68 %	601
Grain	Melanoiden Malt	0.3 kg (5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %
Boil	Tradition	30 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11 g	Fermentis