

## bock 2

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **18.7**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

### Steps

- Temp **65 C**, Time **10 min**
- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **10 min** at **65C**
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Suflet Pale Ale malt        | 2.5 kg (34.5%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 2 kg (27.6%)   | 79 %  | 22   |
| Grain | Strzegom Wiedeński          | 1.5 kg (20.7%) | 79 %  | 10   |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (6.9%)  | 81 %  | 53   |
| Grain | Weyermann - Caraamber       | 0.4 kg (5.5%)  | 75 %  | 65   |
| Grain | Strzegom Czekoladowy jasny  | 0.3 kg (4.1%)  | 68 %  | 400  |
| Grain | Carafa III                  | 0.05 kg (0.7%) | 70 %  | 1034 |

### Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 50 g   | 60 min | 5.4 %      |