

# Bock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **8.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **10.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **20 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **63 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **15 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.7 kg (53.1%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (46.9%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	9 g	60 min	15.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min