

# Bock

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- Gravity **15.9 BLG**
- ABV ---
- IBU **23**
- SRM **15.5**
- 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 **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (22.7%)	81 %	4
Grain	Strzegom Monachijski typ I	2.8 kg (42.3%)	79 %	16
Grain	Strzegom Wiedeński	1.5 kg (22.7%)	79 %	10
Grain	Carabelge	0.4 kg (6%)	80 %	30
Grain	Caramunich® typ I	0.23 kg (3.5%)	73 %	80
Grain	karmelowy ciemny	0.15 kg (2.3%)	75 %	600
Grain	Czekoladowy	0.04 kg (0.6%)	60 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	12 g	100 min	8.8 %
Boil	Brewers Gold	21 g	60 min	4.5 %
Boil	Saaz (Czech Republic)	12 g	20 min	4.3 %