

Bock/Koźlak

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **20**
- SRM **20.6**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **2 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (52.6%)	79 %	16
Grain	Strzegom Wiedeński	3 kg (31.6%)	79 %	10
Grain	Caraaroma	0.5 kg (5.3%)	78 %	400
Grain	Viking melanoidynowy	1 kg (10.5%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	5.5 %
Boil	Hallertau	10 g	20 min	4.5 %