

# Bock siódmy

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **73**
- SRM **16.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	4 kg (45.5%)	80 %	20
Grain	Weyermann - Pilsner Malt	1.5 kg (17%)	81 %	5
Grain	Weyermann Caramunich 3	0.3 kg (3.4%)	76 %	150
Grain	Strzegom Monachijski typ I	2.5 kg (28.4%)	79 %	16
Grain	Weyermann Specjal W	0.5 kg (5.7%)	68 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11.3 %
Boil	lunga	50 g	30 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s-189	Lager	Slant	1000 ml	---

## Notes

- Warka 47. Warzony 18.10. Wyszło 24l 15 BLG (przed gotowaniem było 11) BLG. Przelany na cichą 02.11.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

przy 4 blg.  
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