

## Bock the 3rd

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **18.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Caraaroma	0.5 kg (7.7%)	78 %	400
Grain	Strzegom Monachijski typ II	2 kg (30.8%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (30.8%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5 %
Boil	Tradition	10 g	15 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1600 ml	Fermentum Mobile

### Notes

- Warka 26, warzone 02.02. - 14 BLG wyszło ok 22l. Po 3 tygodniach fermentacji zjedzone do 3 BLG.  
*Feb 2, 2018, 10:21 PM*

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