

## Bock the 4th

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **15.9**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.6 liter(s)**
- Total mash volume **30.2 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 **22.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	4 kg (53%)	79 %	10
Grain	Strzegom Monachijski typ II	3 kg (39.7%)	79 %	22
Grain	Caraaroma	0.25 kg (3.3%)	78 %	400
Grain	Weyermann - Carared	0.1 kg (1.3%)	75 %	45
Grain	Weyermann - Caraamber	0.2 kg (2.6%)	75 %	65

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	5.8 %
Boil	Challenger	10 g	15 min	5.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1 ml	Fermentum Mobile

### Notes

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

- Warka 28. Zacieranie z dekokcją jak w poprzednich, warzony 23.02.2018. Wyszło 18,5l 16 BLG  
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