

# Bock the 8th

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **13.4**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **52 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	2 kg (23.5%)	81 %	8
Grain	Weyermann - Light Munich Malt	5 kg (58.8%)	82 %	14
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (5.9%)	73 %	120
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (11.8%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	56 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	500 ml	Fermentum Mobile

## Notes

- Warka 59, warzone 21.12.2020 z dekokcją. Wyszło 18l 15 Blg - bardzo słaba wydajność!. Przelane na cichą 23.01. przy 4 Blg. Piwo z potencjałem na dobrego koźlaka.  
*Dec 20, 2020, 7:35 PM*