

# Bock the first

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- Gravity **15.4 BLG**
- ABV ---
- IBU **28**
- SRM **9.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	2.5 kg (40.3%)	81 %	4
Grain	Munich Malt	3.5 kg (56.5%)	80 %	18
Grain	Caramel/Crystal Malt - 60L	0.2 kg (3.2%)	74 %	118

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	90 min	8.8 %
Boil	Marynka	30 g	10 min	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34	Lager	Dry	23 g	---

## Notes

- Fermentacja 5 tygodni, warzenie 28.01. rozlew 01.03.2016. Klarowne, dobre. 16 Blg początkowe. Warka nr 6  
*Mar 12, 2017, 2:17 PM*