

bock

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **19.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.8 kg (11.1%) | 100 % | 2 |
| Grain | Weyermann - Smoked Malt | 2 kg (27.8%) | 81 % | 6 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (2.8%) | 81 % | 53 |
| Grain | Strzegom Karmel 600 | 0.2 kg (2.8%) | 80 % | 601 |
| Grain | Strzegom Wiedeński | 2 kg (27.8%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (27.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Magnum | 20 g | 10 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | fe |