

Herfstbock

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **19**
- SRM **11.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **34 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **34 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3.75 kg (51.7%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1.25 kg (17.2%) | 79 % | 10 |
| Grain | Strzegom Pilzneński | 1.25 kg (17.2%) | 80 % | 4 |
| Grain | Cookie | 0.38 kg (5.2%) | 75 % | 50 |
| Grain | Strzegom Karmel 150 | 0.38 kg (5.2%) | 75 % | 150 |
| Grain | Viking Melanoidynowy | 0.25 kg (3.4%) | 75 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 32 g | 70 min | 5 % |
| Boil | Hallertau Tradition | 24 g | 20 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|-------|---------|------------|
| Gęstwa z Bittera | Ale | Slant | 2000 ml | FM |