

## rbok

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- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **17.2**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (15.6%)    | 79 %   | 22  |
| Grain | Słód Wędzony Steinbach      | 3 kg (46.7%)    | 80 %   | 5   |
| Grain | Strzegom Wiedeński          | 2 kg (31.1%)    | 79 %   | 10  |
| Grain | Special B Malt i w          | 0.125 kg (1.9%) | 65.2 % | 315 |
| Grain | Melanoiden Malt             | 0.2 kg (3.1%)   | 80 %   | 39  |
| Grain | Carafa II                   | 0.1 kg (1.6%)   | 70 %   | 812 |