

3 LVL RyeBock :O

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **10.3**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **29.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Żytni | 2 kg (26.8%) | 85 % | 8 |
| Grain | Monachijski | 1 kg (13.4%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (13.4%) | 79 % | 10 |
| Grain | Pilzneński | 3 kg (40.3%) | 81 % | 4 |
| Grain | Melanoiden Malt | 0.2 kg (2.7%) | 80 % | 39 |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.4%) | 76 % | 150 |