

BOCK

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **18**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 3.5 kg (51.1%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.9%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.3%) | 75 % | 150 |
| Grain | Viking melanoidynowy | 0.3 kg (4.4%) | 75 % | 60 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.2%) | 68 % | 601 |
| Grain | Strzegom Pilzneński | 0.5 kg (7.3%) | 80 % | 4 |
| Grain | płatki jęczmienne | 0.4 kg (5.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Tradition | 35 g | 60 min | 5.5 % |
| Aroma (end of boil) | Tradition | 25 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------------|-------|-----|------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 23 g | Mangrove Jack's |
|---------------------------------------|-------|-----|------|-----------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | whirflook | 1.2 g | Boil | 10 min |

Notes

- karmel 600 na ostatnie 15 min zacierania
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