

# bock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **19**
- SRM **16.8**
- Style **Doppelbock**

## 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 300	0.5 kg (6.7%)	70 %	299
Grain	Pilzneński	2 kg (26.7%)	81 %	4
Grain	Strzegom Monachijski typ II	2 kg (26.7%)	79 %	22
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.5 kg (6.7%)	80 %	6
Grain	Strzegom Karmel 30	0.5 kg (6.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %
Boil	Perle	10 g	30 min	7 %
Boil	Perle	15 g	10 min	7 %
Boil	Perle	10 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
w34	Lager	Slant	200 ml	---