

# Bock bez monacha

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **17.5**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

| Type  | Name                           | Amount          | Yield  | EBC |
|-------|--------------------------------|-----------------|--------|-----|
| Grain | Brown Malt (British Chocolate) | 0.25 kg (4.9%)  | 70 %   | 128 |
| Grain | Strzegom Pilzneński            | 4 kg (78.7%)    | 80 %   | 4   |
| Grain | Weyermann Caramunich 3         | 0.415 kg (8.2%) | 76 %   | 150 |
| Grain | Special W Malt                 | 0.25 kg (4.9%)  | 65.2 % | 300 |
| Grain | Melanoiden Malt                | 0.17 kg (3.3%)  | 80 %   | 39  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 15 g   | 60 min | 11.4 %     |