

Bock Express

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **17.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **66 C**, Time **10 min**
- Temp **72 C**, Time **70 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **10 min** at **66C**
- Keep mash **70 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Monachijski | 3.5 kg (58.8%) | 80 % | 16 |
| Grain | Strzegom Wiedeński | 1.5 kg (25.2%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.4%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.5%) | 68 % | 601 |
| Grain | Melanoidowy 80 | 0.3 kg (5%) | 70 % | 80 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 70 min | 5.5 % |
| Boil | Tradition | 20 g | 20 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M84 Bohemian Lager | Lager | Dry | 10 g | Mangrove Jack's |

Notes

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