

## Bock the 3rd

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **21**
- SRM **18.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **30.6 liter(s)**

### Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **24.1 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I  | 2 kg (30.8%)  | 79 %  | 16  |
| Grain | Caraaroma                   | 0.5 kg (7.7%) | 78 %  | 400 |
| Grain | Strzegom Monachijski typ II | 2 kg (30.8%)  | 79 %  | 22  |
| Grain | Strzegom Wiedeński          | 2 kg (30.8%)  | 79 %  | 10  |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 40 g   | 60 min | 5 %        |
| Boil    | Tradition | 10 g   | 15 min | 5 %        |

### Yeasts

| Name                 | Type  | Form   | Amount  | Laboratory       |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1600 ml | Fermentum Mobile |

### Notes

- Warka 26, warzone 02.02. - 14 BLG wyszło ok 22l. Po 3 tygodniach fermentacji zjedzone do 3 BLG.  
*Feb 2, 2018, 10:21 PM*

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.