

Bock - wg TwójBrowar

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **18.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **82 C**, Time **10 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **82C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (48.8%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (32.5%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (8.1%)	75 %	150
Grain	Strzegom Karmel 600	0.15 kg (2.4%)	68 %	601
Grain	BESTMALZ - Best Melanoidin	0.5 kg (8.1%)	80 %	71

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	15 g	60 min	6.3 %
Boil	Hallertau Tradition	35 g	30 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	Fermentis

Notes

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

- https://twojbrowar.pl/pl/surowce-piwowarskie/zestawy-surowcow-piwowarskich/bock-16blg?search_query=bock&fast_search=fs

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