

## Bock - wstępny przepis

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **27**
- SRM **17.2**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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	Viking Pilsner malt	3 kg (40%)	82 %	4
Grain	Strzegom Wiedeński	2 kg (26.7%)	79 %	6.5
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.7%)	73 %	120
Grain	Cara Gold Castlemalting	1 kg (13.3%)	78 %	120
Grain	BESTMALZ Melanoidin	1 kg (13.3%)	75 %	70

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	70 min	3 %
Aroma (end of boil)	Slavyanka	50 g	20 min	5.5 %