

# bock

- Gravity **16.6 BLG**
- ABV ---
- IBU **26**
- SRM **19.3**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 0.8 kg (11.1%) | 100 % | 2   |
| Grain | Weyermann - Smoked Malt     | 2 kg (27.8%)   | 81 %  | 6   |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (2.8%)  | 81 %  | 53  |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.8%)  | 80 %  | 601 |
| Grain | Strzegom Wiedeński          | 2 kg (27.8%)   | 79 %  | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (27.8%)   | 79 %  | 22  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Magnum | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Magnum | 20 g   | 10 min | 13.5 %     |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | fe         |