

# Boczek 16°

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **17.4**
- 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 **84 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3.5 kg (58.8%)	79 %	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	Viking melanoidynowy	0.3 kg (5%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	25 g	70 min	5.4 %
Boil	Hallertau Tradition	20 g	20 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale W-34/70	Lager	Dry	25 g	Safale