

california bock

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **21**
- SRM **13.5**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 1.5 kg (39.5%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 2 kg (52.6%) | 79 % | 22 |
| Grain | Viking melanoidynowy | 0.3 kg (7.9%) | 75 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M54 Californian Lager | Ale | Dry | 10 g | Mangrove Jack's |