

# Jasny Bock

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **5.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (82.1%)	82 %	4
Grain	Strzegom Wiedeński	1 kg (14.9%)	79 %	10
Grain	Weyermann - Carapils	0.2 kg (3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	50 min	7.8 %
Boil	Hallertau Mittelfruh	30 g	20 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	34.5 g	Fermentis