

Podstawa do świątecznego

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **30**
- SRM **18.6**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **1.5 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **46.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 4 kg (21.6%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 4 kg (21.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 4 kg (21.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 2 kg (10.8%) | 79 % | 22 |
| Grain | Viking melanoidynowy | 1.5 kg (8.1%) | 75 % | 60 |
| Grain | Biscuit Malt | 1.5 kg (8.1%) | 79 % | 45 |
| Grain | Strzegom Karmel 150 | 1 kg (5.4%) | 75 % | 150 |
| Grain | Weyermann Specjal W | 0.5 kg (2.7%) | 68 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Summit | 30 g | 60 min | 18 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4.1 % |
| Boil | Oktawia | 30 g | 60 min | 9.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|-------|-------|--------|------------|
| saflager s-189 | Lager | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Spice | Cynamon kora | 5 g | Boil | 15 min |
| Spice | Anyż | 3 g | Boil | 15 min |

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|--------|--------------|-----|------|--------|
| Spice | Goździki | 5 g | Boil | 15 min |
| Fining | Whirlflock T | 2 g | Boil | 15 min |