

# Traditional Bock #1

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- Gravity **16.9 BLG**
- ABV ---
- IBU **29**
- SRM **20.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Pilzneński                       | 5 kg (55.6%)   | 81 %  | 4    |
| Grain | Strzegom Monachijski typ I       | 2.5 kg (27.8%) | 79 %  | 16   |
| Grain | Weyermann - Melanoiden Malt      | 0.5 kg (5.6%)  | 81 %  | 53   |
| Grain | Strzegom Karmel 150              | 0.65 kg (7.2%) | 75 %  | 150  |
| Grain | Caraamber                        | 0.1 kg (1.1%)  | 75 %  | 59   |
| Grain | Karmelowy Czerwony               | 0.2 kg (2.2%)  | 75 %  | 59   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.05 kg (0.6%) | 73 %  | 1001 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Hersbrucker       | 50 g   | 60 min | 4.3 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 3.5 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 3.5 %      |

|      |                |     |        |     |
|------|----------------|-----|--------|-----|
| Boil | mech irlandzki | 7 g | 16 min | 1 % |
|------|----------------|-----|--------|-----|

## Yeasts

| Name                    | Type  | Form  | Amount | Laboratory  |
|-------------------------|-------|-------|--------|-------------|
| Wyeast - Bohemian Lager | Lager | Slant | 700 ml | Wyeast Labs |