

# Zbock

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **8.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (58.8%)	80 %	4
Grain	Monachijski	2 kg (29.4%)	80 %	16
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.4%)	75 %	30
Grain	Caraamber	0.2 kg (2.9%)	75 %	59
Grain	Carared	0.1 kg (1.5%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10.3 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	---