Bock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **9.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2 kg *(44.4%)*	79 %	22
Grain	Briess - Carapils Malt	0.5 kg *(11.1%)*	74 %	3
Grain	Viking Pale Ale malt	1.5 kg *(33.3%)*	80 %	5
Grain	Strzegom Wiedeński	0.5 kg *(11.1%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	1 min	15.5 %