

## DB

---

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **18.2**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1 kg (13.3%)	79 %	6
Grain	Strzegom Monachijski typ II	2.65 kg (35.3%)	79 %	22
Grain	Strzegom Wiedeński	3 kg (40%)	79 %	10
Grain	Caraaroma	0.35 kg (4.7%)	78 %	400
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (6.7%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BAVARIAN LAGER M76 Mangrove Jack's LUB Fermentis S-189	Lager	Dry	11 g	---