

# Bock

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **11.4**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 3.7 kg (52.9%) | 81 %  | 4   |
| Grain | Monachijski         | 2.5 kg (35.7%) | 80 %  | 16  |
| Grain | Caraamber           | 0.2 kg (2.9%)  | 75 %  | 59  |
| Grain | Carared             | 0.1 kg (1.4%)  | 75 %  | 39  |
| Grain | Strzegom Karmel 150 | 0.5 kg (7.1%)  | 75 %  | 150 |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Hallertau Spalt Select | 30 g   | 60 min | 3.4 %      |
| Boil                | Marynka                | 15 g   | 60 min | 8 %        |
| Aroma (end of boil) | Hallertau Spalt Select | 20 g   | 5 min  | 3.4 %      |

## Yeasts

| Name             | Type | Form   | Amount | Laboratory |
|------------------|------|--------|--------|------------|
| Copenhagen Lager | Ale  | Liquid | 300 ml | white labs |

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Dekokcja 1  
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