

# 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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