

# Bock the 8th

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **51**
- SRM **13.4**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **52 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Vienna Malt                | 2 kg (23.5%)  | 81 %  | 8   |
| Grain | Weyermann - Light Munich Malt          | 5 kg (58.8%)  | 82 %  | 14  |
| Grain | Słód Caramunich Typ II Weyermann       | 0.5 kg (5.9%) | 73 %  | 120 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (11.8%)  | 80 %  | 20  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Oktawia | 56 g   | 60 min | 9 %        |

## Yeasts

| Name                 | Type  | Form  | Amount | Laboratory       |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 500 ml | Fermentum Mobile |

## Notes

- Warka 59, warzone 21.12.2020 z dekokcją. Wyszło 18l 15 Blg - bardzo słaba wydajność!. Przelane na cichą 23.01. przy 4 Blg. Piwo z potencjałem na dobrego koźlaka.  
*Dec 20, 2020, 7:35 PM*