

# bok

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **16.1**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	7 kg (81.4%)	79 %	25
Grain	Weyermann pszeniczny jasny	0.3 kg (3.5%)	80 %	6
Grain	Special W Malt	0.2 kg (2.3%)	65.2 %	300
Grain	Abbey Castle	1 kg (11.6%)	80 %	46
Grain	Jęczmień niesłodowany	0.1 kg (1.2%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	50 min	9.4 %
Boil	Hallertau Tradition	30 g	30 min	4.3 %
Aroma (end of boil)	Hallertau Tradition	30 g	10 min	4.3 %