

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 | --- |