

Gdyby....

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **27**
- SRM **18.5**
- 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 **100 min**
- Evaporation rate **10 %/h**
- Boil size **33.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29 liter(s)**
- Total mash volume **38.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|------|
| Grain | Strzegom Wiedeński | 4 kg (41.5%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ I | 2.5 kg (25.9%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 2.5 kg (25.9%) | 80 % | 4 |
| Grain | Melanoiden Malt | 0.2 kg (2.1%) | 80 % | 39 |
| Grain | Special B Malt | 0.3 kg (3.1%) | 65.2 % | 315 |
| Grain | Carafa III | 0.15 kg (1.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|-------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Slant | 400 ml | Wyeast Labs |