

Geräuchert

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **16.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 3 kg (60.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.1%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 1 kg (20.2%) | 79 % | 22 |
| Grain | Viking melanoidynowy | 0.3 kg (6.1%) | 75 % | 60 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (3%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 50 g | 60 min | 2.9 % |
| Boil | Tettnang | 30 g | 15 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 2000 ml | Fermentum mobile |
|-------------------------|-------|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 4 g | Boil | 10 min |

Notes

- Starter drożdżowy dwustopniowy
Dec 28, 2018, 6:54 PM