

# Jasny Bock

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **5.2**
- Style **Maibock/Helles Bock**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt  | 5.5 kg (82.1%) | 82 %  | 4   |
| Grain | Strzegom Wiedeński   | 1 kg (14.9%)   | 79 %  | 10  |
| Grain | Weyermann - Carapils | 0.2 kg (3%)    | 78 %  | 4   |

## Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Perle                | 30 g   | 50 min | 7.8 %      |
| Boil    | Hallertau Mittelfruh | 30 g   | 20 min | 3 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 34.5 g | Fermentis  |