

# PROJ BOCK

- Gravity **17.3 BLG**
- ABV ---
- IBU **23**
- SRM **16.9**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Liquid Malt Extract - Pilsen	3.4 kg (57.6%)	76.09 %	4
Liquid Extract	Liquid Malt Extract - Dark	1.7 kg (28.8%)	76.09 %	79
Grain	CaraBelge	0.2 kg (3.4%)	71.74 %	35
Grain	CaraMunich I	0.2 kg (3.4%)	73.91 %	103
Grain	CaraAroma	0.2 kg (3.4%)	73.91 %	345
Grain	Melanoidin	0.2 kg (3.4%)	80.43 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	15 %
Boil	Tettnanger	15 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bohemian Lager 2124	Lager	Liquid	400 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	irish flock	7 g	Boil	15 min