

rbok

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU ---
- SRM **17.2**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Strzegom Monachijski typ II | 1 kg (15.6%) | 79 % | 22 |
| Grain | Słód Wędzony Steinbach | 3 kg (46.7%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2 kg (31.1%) | 79 % | 10 |
| Grain | Special B Malt i w | 0.125 kg (1.9%) | 65.2 % | 315 |
| Grain | Melanoiden Malt | 0.2 kg (3.1%) | 80 % | 39 |
| Grain | Carafa II | 0.1 kg (1.6%) | 70 % | 812 |