

# Urodzinowy Herfstbock

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU ---
- SRM **10.7**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **32.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (51.6%)	80 %	16
Grain	Strzegom Wiedeński	2 kg (25.8%)	79 %	10
Grain	Pilzneński	1 kg (12.9%)	81 %	4
Grain	Abbey Malt Weyermann	0.5 kg (6.5%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.2%)	81 %	53