

# Z'Bock

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **18.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 5 kg (63.3%)    | 79 %  | 22  |
| Grain | Pilzneński                  | 1.25 kg (15.8%) | 81 %  | 4   |
| Grain | Strzegom Wiedeński          | 1.25 kg (15.8%) | 79 %  | 10  |
| Grain | Strzegom Karmel 600         | 0.2 kg (2.5%)   | 68 %  | 601 |
| Grain | Strzegom Karmel 150         | 0.2 kg (2.5%)   | 75 %  | 150 |

## Notes

- 55°C - 10 min i odebranie dekoktu

63-65°C - 60 min. W tym czasie dekokt: 64°C - 10 min, 72°C - 10 min, gotowanie - 15 min i dodanie do głównego zacieru.

72°C - 35 min

76°C - 15 min

Oct 12, 2020, 8:15 PM