

# Rauchbock

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **21.4**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked Malt	3 kg (51.4%)	80 %	18
Grain	Munich Malt	2 kg (34.2%)	75 %	18
Grain	Caramel 150EBC	0.6 kg (10.3%)	75 %	150
Grain	Caramel 600EBC	0.2 kg (3.4%)	75 %	600
Grain	Chocolat 1200EBC	0.04 kg (0.7%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	H. Tradition	20 g	10 min	5.4 %
Boil	H. Tradition	20 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Lager 497	Lager	Dry	12.5 g	---

## Notes

- Pour the chocolate malt after a negative iodine test / after 60 minutes of mashing and hold for 10 minutes.
- Fermentation 1st
  - o Stormy 12-14 \* about 14 days
  - o Quiet 12-14 \* recommended as the lowest 14 days
- Fermentation 2nd

o12-14 \* for about 1.5 months  
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