

# Rauchbock 17 Blg

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **22.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.7 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (66.7%)	82 %	10
Grain	Strzegom Wiedeński	1 kg (22.2%)	79 %	10
Grain	BESTMALZ - Best Melanoidin	0.2 kg (4.4%)	75 %	60
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.2%)	68 %	1202
Grain	Strzegom Karmel 600	0.1 kg (2.2%)	68 %	601
Grain	Strzegom Karmel 150	0.1 kg (2.2%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12.5 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Saflager S-23	Lager	Dry	22 g	---
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## Notes

- Zadanie i fermentacja w 10C.  
*Jun 11, 2021, 2:36 PM*