

# Rauchbock

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **24**
- SRM **14.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (25.6%)	80 %	3
Grain	monachijski jasny castle malting	1 kg (25.6%)	78 %	15
Grain	Weyermann - Smoked Malt buk	1 kg (25.6%)	81 %	6
Grain	BESTMALZ - Best Melanoidin	0.5 kg (12.8%)	75 %	70
Grain	monachijski karmelowy II Bestmaltz	0.2 kg (5.1%)	78 %	120
Grain	Cara Gold Castlemalting	0.2 kg (5.1%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	4.5 %
Boil	Lublin (Lubelski)	15 g	5 min	3.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM41 Gwoździe i Banany	Wheat	Slant	100 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	5 g	Boil	15 min