

# Rauchbock

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- Gravity **17.1 BLG**
- ABV ---
- IBU ---
- SRM **20.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt       | 2 kg (26%)     | 81 %  | 6   |
| Grain | Weyermann - Pilsner Malt      | 2 kg (26%)     | 81 %  | 5   |
| Grain | Weyermann - Light Munich Malt | 1.5 kg (19.5%) | 82 %  | 14  |
| Grain | Weyermann - Pale Wheat Malt   | 1 kg (13%)     | 85 %  | 5   |
| Grain | Weyermann - Melanoiden Malt   | 0.3 kg (3.9%)  | 81 %  | 53  |
| Grain | Biscuit Malt                  | 0.4 kg (5.2%)  | 79 %  | 45  |
| Grain | Carmunich typ III             | 0.2 kg (2.6%)  | 79 %  | 150 |
| Grain | Caraaroma                     | 0.3 kg (3.9%)  | 78 %  | 400 |