

Rauchbock

- 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 |