

# Rauchbock

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **10.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	3.5 kg (56.5%)	80 %	20
Grain	Weyermann - Smoked Malt	2.3 kg (37.1%)	81 %	6
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (6.5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %
Boil	Hallertau	30 g	10 min	4.5 %