

Rauchbock

- 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 % |