

# Rauchbock

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **19.9**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.35 kg (56%)	80 %	5
Grain	Monachijski	1 kg (23.8%)	80 %	16
Grain	Viking melanoidynowy	0.4 kg (9.5%)	75 %	60
Grain	Strzegom Karmel 600	0.15 kg (3.6%)	68 %	601
Grain	Strzegom Karmel 150	0.3 kg (7.1%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	16 g	60 min	10 %