

# RauchBock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **17**
- SRM **17.4**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (35.7%)	80 %	16
Grain	Monachijski Ciemny Steinbach	2 kg (23.8%)	100 %	30
Grain	Słód Wędzony Steinbach	3 kg (35.7%)	80 %	5
Grain	Strzegom Karmel 600	0.2 kg (2.4%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.2 kg (2.4%)	68 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	80 g	60 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis