

# Rauchbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **16.1**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (15.4%)	81 %	4
Grain	Monachijski Ciemny Steinbach	1 kg (15.4%)	100 %	30
Grain	Słód Wędzony Steinbach	3 kg (46.2%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (15.4%)	75 %	150
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.7%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	30 g	50 min	9 %
Boil	Northern Brewer	20 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	1 ml	Wyeast Labs