

# Rauchbock

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **19**
- SRM **16.7**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (17.2%)	82 %	4
Grain	Monachijski Ciemny Steinbach	1.5 kg (25.9%)	100 %	30
Grain	Viking Wheat Malt	0.5 kg (8.6%)	83 %	5
Grain	Abbey Malt Weyermann	0.3 kg (5.2%)	75 %	45
Grain	Weyermann - Carared	0.5 kg (8.6%)	75 %	45
Grain	Special B Malt	0.3 kg (5.2%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.3 kg (5.2%)	76 %	150
Grain	Viking Malt Wędzony Czereśnią	0.7 kg (12.1%)	82 %	10
Grain	Wędzony bukiem Viking Malt	0.7 kg (12.1%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	4 %
Boil	Mandarina Bavaria	20 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2124 Bohemian Lager	Lager	Liquid	125 ml	Wyeast Labs