

# Rauchbock

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **27**
- SRM **12**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **28.5 liter(s)**

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód Wędzony Steinbach   | 5 kg (52.6%)  | 80 %  | 5   |
| Grain | Monachijski              | 3 kg (31.6%)  | 80 %  | 16  |
| Grain | Weyermann Caramunich 3   | 0.5 kg (5.3%) | 76 %  | 150 |
| Grain | Weyermann - Pilsner Malt | 1 kg (10.5%)  | 81 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Magnum   | 30 g   | 60 min | 11.5 %     |
| Aroma (end of boil) | Tettnang | 20 g   | 10 min | 4 %        |
| Aroma (end of boil) | Triskel  | 20 g   | 10 min | 3.5 %      |