

Rauchbock/koźlak dymiony.

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **17.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **74 liter(s)**
- Trub loss **5 %**
- Size with trub loss **78.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **7 %/h**
- Boil size **90.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66.9 liter(s)**
- Total mash volume **89.2 liter(s)**

Steps

- Temp **61 C**, Time **25 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **66.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **25 min** at **61C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **46.3 liter(s)** of **76C** water or to achieve **90.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	17 kg (76.2%)	82 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	3 kg (13.5%)	80 %	20
Grain	Weyermann Caramunich 3	1.5 kg (6.7%)	76 %	150
Grain	Weyermann - Carafa I	0.8 kg (3.6%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	240 g	30 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis