

# .RAUCHBOCK

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- Gravity **17.7 BLG**
- ABV ---
- IBU **28**
- SRM **18.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	2 kg (28.2%)	79 %	16
Grain	Strzegom Pilzneński	2 kg (28.2%)	80 %	4
Grain	Rauch Malt (Germany)	2 kg (28.2%)	81 %	4
Grain	Biscuit Malt	0.4 kg (5.6%)	79 %	45
Grain	Melanoiden Malt	0.3 kg (4.2%)	80 %	39
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400
Grain	Strzegom Karmel 150	0.2 kg (2.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Saaz (Czech Republic)	30 g	5 min	4.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM31 Bawarska Dolina	Lager	Liquid	150 ml	Fermentum Mobile