

# Rauchbock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **17.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Monachijski            | 3 kg (41.1%)   | 80 %  | 15  |
| Grain | Słód Wędzony Steinbach | 3 kg (41.1%)   | 80 %  | 6   |
| Grain | Biscuit Malt           | 0.5 kg (6.8%)  | 79 %  | 50  |
| Grain | Melanoiden Malt        | 0.3 kg (4.1%)  | 80 %  | 70  |
| Grain | Weyermann Caramunich 3 | 0.25 kg (3.4%) | 76 %  | 150 |
| Grain | Caraaroma              | 0.25 kg (3.4%) | 78 %  | 400 |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Hallertau Hersbrucker | 50 g   | 60 min | 4.1 %      |
| Aroma (end of boil) | Hallertau Hersbrucker | 20 g   | 5 min  | 4.1 %      |

## Yeasts

| Name                 | Type  | Form   | Amount  | Laboratory       |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1000 ml | Fermentum Mobile |