

# 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 %