

## 2 LVL drożdży rauch bock

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- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **15.2**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 3 kg (38.5%)   | 80 %  | 5    |
| Grain | Monachijski            | 1 kg (12.8%)   | 80 %  | 16   |
| Grain | Strzegom Wiedeński     | 1 kg (12.8%)   | 79 %  | 10   |
| Grain | Pilzneński             | 2.2 kg (28.2%) | 81 %  | 4    |
| Grain | special B              | 0.2 kg (2.6%)  | --- % | ---  |
| Grain | Caramunich® typ I      | 0.1 kg (1.3%)  | 73 %  | 80   |
| Grain | Melanoiden Malt        | 0.2 kg (2.6%)  | 80 %  | 39   |
| Grain | Viking Barwiący        | 0.1 kg (1.3%)  | 65 %  | 1400 |