Rauchbock

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **16.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg *(71.9%)*	80 %	5
Grain	Viking Monach II	0.4 kg *(9.6%)*	79 %	20
Grain	Viking Karmel 300	0.2 kg *(4.8%)*	70 %	300
Grain	Viking Vienna Malt	0.45 kg *(10.8%)*	79 %	10
Grain	Viking melanoidynowy	0.075 kg *(1.8%)*	75 %	60
Grain	Viking Barwiący	0.05 kg *(1.2%)*	65 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.8 %
First Wort	Iunga Polish Hops	5 g	75 min	10 %
Boil	Lublin (Lubelski)	10 g	20 min	3.8 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM31 Bawarska Dolina	Lager	Slant	100 ml	Fermentum Mobile