

## 2 LVL drożdży rauch bock

---

- 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