

## 23. Rauchbock - Lutra

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **8.4**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.5 kg (51.9%)	80 %	5
Grain	Monachijski	1 kg (14.8%)	80 %	16
Grain	Abbey Malt Weyermann	0.15 kg (2.2%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.4%)	81 %	53
Grain	Viking Pale Ale malt	1.5 kg (22.2%)	80 %	5
Grain	Simpsons - Crystal Dark	0.1 kg (1.5%)	74 %	158

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Magnat	80 g	2 min	11.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	100 ml	Omega

### Notes

- Omega Yeast Izolat - Lutra - gęstwa 2 pokolenie wędzony steinbach - buk, monachijski - weyermann  
20.04.2022 - final 16,5 Blg  
21.04.2022 - start fermentacji LUTRA (28C)  
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