

## #69 Rauch Bock

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **18**
- Style **Traditional Bock**

### 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 **17 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Wędzony bukiem Viking Malt  | 4 kg (62.5%)  | 82 %  | 10  |
| Grain | Strzegom Monachijski typ II | 2 kg (31.3%)  | 79 %  | 22  |
| Grain | Strzegom Karmel 600         | 0.2 kg (3.1%) | 68 %  | 601 |
| Grain | Strzegom Czekoladowy jasny  | 0.2 kg (3.1%) | 68 %  | 400 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Tradition | 50 g   | 60 min | 5.5 %      |

### Yeasts

| Name                 | Type  | Form   | Amount | Laboratory       |
|----------------------|-------|--------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 125 ml | Fermentum Mobile |