

# Mai Rauchbock

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **12.6**
- Style **Maibock/Helles 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	1.76 kg (32.4%)	79 %	22
Grain	Pilzneński	1.76 kg (32.4%)	81 %	4
Grain	Słód Wędzony Steinbach	0.8 kg (14.7%)	80 %	5
Grain	Wędzony bukiem Viking Malt	0.56 kg (10.3%)	82 %	10
Grain	Weyermann - Melanoiden Malt	0.24 kg (4.4%)	81 %	53
Grain	Weyermann Caramunich 3	0.16 kg (2.9%)	76 %	150
Grain	Caraaroma	0.16 kg (2.9%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Mittelfrüh	20 g	60 min	6.1 %
Boil	Lublin (Lubelski)	32 g	60 min	3 %
Boil	Saaz (Czech Republic)	8 g	5 min	1.71 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale