

# Rauchbock

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **27.3**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	1.5 kg (21.3%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (14.2%)	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (5.7%)	73 %	120
Grain	Wędzony bukiem weyermann	3 kg (42.6%)	77 %	6
Grain	Strzegom Karmel 150	0.6 kg (8.5%)	75 %	150
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.4%)	68 %	1202
Grain	Weyermann - Acidulated Malt	0.2 kg (2.8%)	80 %	6
Grain	Strzegom Karmel 600	0.25 kg (3.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Lager	Lager	Slant	500 ml	Lallemand

## Notes

- Przednia 14blg, poszło 24l wody do kotła. Brzeczka w smaku dość palona, chyba niepotrzebny dodatek czekoladowego. Blg startowe 15.8  
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