

# Rauchbock

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **26**
- SRM **11.7**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (60.2%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (30.1%)	79 %	22
Grain	Viking melanoidynowy	0.5 kg (6%)	75 %	60
Grain	Caramel/Crystal Malt - 120L	0.3 kg (3.6%)	72 %	236

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Liquid	100 ml	Fermentum Mobile