RauchBock 30-11-2020 Wędzony koźlak (rauchbock)

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **20.1**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **22.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **20 min** at **67C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2.96 kg *(34.1%)*	80 %	5
Grain	Strzegom Wiedeński	2 kg *(23%)*	79 %	10
Grain	Strzegom Monachijski typ II	0.552 kg *(6.4%)*	79 %	22
Grain	Słód Caramunich Typ II Weyermann	0.5 kg *(5.8%)*	73 %	120
Grain	Weyermann - Carafa II Special	0.17 kg *(2%)*	65 %	1150
Grain	Strzegom Monachijski typ I	2.5 kg *(28.8%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	45 min	5.5 %
Boil	Hersbrucker	30 g	30 min	3 %
Boil	Hersbrucker	10 g	15 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager	Lager	Slant	370 ml	Wyeast Labs

Notes

- Temperatura podania drożdży - 8 stopni.

  Skład chemiczny chmielu Hallertauer Tradition

  Alfa-kwasy: 4,0% – 7,0%
  Beta-kwasy: 3,0% – 6,0%
  Kohumulon: 24% – 30%
  alfa-kwasów Olejki chmielowe: 0,5 – 1,0 mL / 100g
  Mircen: 17% – 32%
  Humulon: 35% – 50%
  Mircen: 17% – 32%
  Humulon: 35% – 50%

  Podstawowe informacje
  Gęstość początkowa: 17.1 – 26.4°Blg
  Goryczka: 16 – 26 IBU
  Gęstość końcowa: 4.1 – 6.1°Blg
  Kolor: 6 – 25 SRM
  Alkohol objętościowo: 7 – 10%
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