

Rauchbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **16.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński | 1 kg (15.4%) | 81 % | 4 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (15.4%) | 100 % | 30 |
| Grain | Słód Wędzony Steinbach | 3 kg (46.2%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 1 kg (15.4%) | 75 % | 150 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.7%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northern Brewer | 30 g | 50 min | 9 % |
| Boil | Northern Brewer | 20 g | 10 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|-------|--------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 1 ml | Wyeast Labs |