

Rauchbock

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **27**
- SRM **16.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński | 2 kg (31.7%) | 79 % | 10 |
| Grain | Monachijski | 1 kg (15.9%) | 80 % | 16 |
| Grain | Wędzony brzoza | 3 kg (47.6%) | 75 % | 10 |
| Grain | Caragold | 0.2 kg (3.2%) | 75 % | 120 |
| Grain | Carafa special | 0.1 kg (1.6%) | 60 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|---------|------------------|
| FM31 Bawarska Dolina | Lager | Liquid | 1500 ml | Fermentum Mobile |