

# 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