

# Schlenkerla Rauchbock

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **8.3**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Wayermann	1.8 kg (50.7%)	82 %	10
Grain	Strzegom Monachijski typ II	1 kg (28.2%)	79 %	22
Grain	Karmelowy Jasny 50EBC	0.5 kg (14.1%)	75 %	30
Grain	Viking Malt Wędzony Jabłonią	0.25 kg (7%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	30 ml	Fermentum Mobile