

#26 Rauchbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **28**
- SRM **16.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **13 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 4 kg (54.4%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2.6 kg (35.4%) | 80 % | 28 |
| Grain | Viking melanoidynowy | 0.5 kg (6.8%) | 75 % | 60 |
| Grain | CaraBohemian | 0.2 kg (2.7%) | 77 % | 195 |
| Grain | Carafa III | 0.05 kg (0.7%) | 70 % | 1350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 31 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 400 ml | Wyeast |