

# Geräuchert

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **22**
- SRM **16.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **24.9 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (60.6%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (10.1%)	79 %	10
Grain	Strzegom Monachijski typ II	1 kg (20.2%)	79 %	22
Grain	Viking melanoidynowy	0.3 kg (6.1%)	75 %	60
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (3%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	50 g	60 min	2.9 %
Boil	Tettnang	30 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM31 Bawarska Dolina	Lager	Liquid	2000 ml	Fermentum mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4 g	Boil	10 min

### Notes

- Starter drożdżowy dwustopniowy  
*Dec 28, 2018, 6:54 PM*