

# GP Rauchbok AM

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **24**
- SRM **16.1**
- Style **Traditional Bock**

## 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 **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **71 C**, Time **50 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **71C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (31.9%)	81 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (31.9%)	79 %	16
Grain	Słód Wędzony Steinbach	1 kg (21.3%)	80 %	5
Grain	Biscuit Malt	0.3 kg (6.4%)	79 %	45
Grain	Weyermann Caramunich 3	0.2 kg (4.3%)	76 %	150
Grain	Caraaroma	0.2 kg (4.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	17 g	60 min	5 %
Boil	Lublin (Lubelski)	25 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	7 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - Urquell	Lager	Slant	66.67 ml	Wyeast Labs
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