

Rauchbock

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **15**
- SRM **21.4**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|------|
| Grain | Smoked Malt | 3 kg (51.4%) | 80 % | 18 |
| Grain | Munich Malt | 2 kg (34.2%) | 75 % | 18 |
| Grain | Caramel 150EBC | 0.6 kg (10.3%) | 75 % | 150 |
| Grain | Caramel 600EBC | 0.2 kg (3.4%) | 75 % | 600 |
| Grain | Chocolat 1200EBC | 0.04 kg (0.7%) | 60 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | H. Tradition | 20 g | 10 min | 5.4 % |
| Boil | H. Tradition | 20 g | 60 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|------|--------|------------|
| Mauribrew Lager 497 | Lager | Dry | 12.5 g | --- |

Notes

- Pour the chocolate malt after a negative iodine test / after 60 minutes of mashing and hold for 10 minutes.
- Fermentation 1st
 - o Stormy 12-14 * about 14 days
 - o Quiet 12-14 * recommended as the lowest 14 days
- Fermentation 2nd

o12-14 * for about 1.5 months
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