

# Rauchbock

---

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **27**
- SRM **10.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Fermentables

| Type  | Name                                         | Amount         | Yield | EBC |
|-------|----------------------------------------------|----------------|-------|-----|
| Grain | Monachijski typ II<br>20-25 EBC<br>Weyermann | 3 kg (50.8%)   | 80 %  | 20  |
| Grain | Weyermann -<br>Smoked Malt                   | 2.5 kg (42.4%) | 81 %  | 6   |
| Grain | Słód Caramunich<br>Typ II Weyermann          | 0.4 kg (6.8%)  | 73 %  | 120 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Warrior   | 15 g   | 60 min | 15.5 %     |
| Boil    | Hallertau | 30 g   | 10 min | 4.5 %      |