

# Rauchbock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **17.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	3 kg (41.1%)	80 %	15
Grain	Słód Wędzony Steinbach	3 kg (41.1%)	80 %	6
Grain	Biscuit Malt	0.5 kg (6.8%)	79 %	50
Grain	Melanoiden Malt	0.3 kg (4.1%)	80 %	70
Grain	Weyermann Caramunich 3	0.25 kg (3.4%)	76 %	150
Grain	Caraaroma	0.25 kg (3.4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Hersbrucker	50 g	60 min	4.1 %
Aroma (end of boil)	Hallertau Hersbrucker	20 g	5 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	1000 ml	Fermentum Mobile