

Rauchbock

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **38**
- SRM **22.2**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.6 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **60.1C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner Malz Best	3 kg (40.5%)	81 %	3
Grain	Münchner Malz Best	1 kg (13.5%)	78 %	20
Grain	Wiener Malz Best	1 kg (13.5%)	80 %	8
Grain	Rauch Malz Best	1 kg (13.5%)	77 %	6
Grain	Peated	0.4 kg (5.4%)	--- %	5
Grain	Caramunich 2 Best	0.3 kg (4%)	73 %	120
Grain	Caraamber	0.3 kg (4%)	75 %	59
Grain	Melanoidin BESTMALZ	0.3 kg (4%)	75 %	71
Grain	Röstmalz Best	0.1 kg (1.3%)	--- %	1100
Liquid Extract	Sinamar	0.01 kg (0.1%)	--- %	8000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	30 g	60 min	5 %
Boil	East Kent Goldings	20 g	60 min	6.3 %

Boil	Fuggles	20 g	15 min	2.4 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5 %
Aroma (end of boil)	Fuggles	20 g	5 min	2.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Lager 2206	Lager	Liquid	350 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	2.5 g	Boil	10 min