

rauchbock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **25.6**
- 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 **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Weyermann - Acidulated Malt | 0.3 kg (4.7%) | 80 % | 6 |
| Grain | Rauch Malt (Germany) | 4 kg (62.5%) | 81 % | 4 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (15.6%) | 80 % | 20 |
| Grain | Weyermann - Dehusked Carafa III | 0.2 kg (3.1%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.2 kg (3.1%) | 55 % | 985 |
| Grain | Weyermann - Melanoiden Malt | 0.2 kg (3.1%) | 81 % | 53 |
| Grain | Żytni | 0.5 kg (7.8%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh | 50 g | 60 min | 3 % |
| Boil | Hallertau Mittelfruh | 40 g | 20 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------------|-------------|---------------|-------------------|
| Saflager S-23 | Lager | Slant | 100 ml | Fermentis |