

# Rauchbock

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **19**
- SRM **12.2**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **10 %**
- Size with trub loss **39.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **49.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **30.3 liter(s)** of **76C** water or to achieve **49.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	2.9 kg (30.6%)	79 %	22
Grain	Pilzneński	2.9 kg (30.6%)	81 %	4
Grain	Wędzony bukiem Viking Malt	2.24 kg (23.6%)	82 %	10
Grain	Biscuit Malt	0.53 kg (5.6%)	79 %	45
Grain	Melanoiden Malt	0.4 kg (4.2%)	80 %	39
Grain	Weyermann Caramunich 3	0.26 kg (2.7%)	76 %	150
Grain	Caraaroma	0.26 kg (2.7%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	55 g	60 min	4.2 %
Boil	Lublin (Lubelski)	25 g	60 min	3 %
Aroma (end of boil)	Hallertau Tradition	5 g	15 min	4.2 %
Aroma (end of boil)	Lublin (Lubelski)	5 g	15 min	3 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
safale w34/70	Lager	Dry	13.2 g	safale