

Rauchbock

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **23**
- SRM **15.1**
- 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 **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 **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **71 C**, Time **50 min**

Mash step by step

- Heat up **21.6 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 **71C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.2 kg (30.6%)	80 %	16
Grain	Pilzneński	2.2 kg (30.6%)	81 %	4
Grain	Słód Wędzony Steinbach	1.7 kg (23.6%)	80 %	5
Grain	Biscuit Malt	0.4 kg (5.6%)	79 %	45
Grain	Weyermann - Melanoiden Malt	0.3 kg (4.2%)	81 %	80
Grain	Weyermann Caramunich 3	0.2 kg (2.8%)	76 %	150
Grain	Caraaroma	0.2 kg (2.8%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Hallertau Mittelfruh	30 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast 2308 Munich Lager	Lager	Liquid	125 ml	Wyeast
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Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	60 min