

## rauchbock2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **20.8**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	2.7 kg (69.2%)	82 %	10
Grain	Monachijski Ciemny Steinbach	1 kg (25.6%)	100 %	30
Grain	Caraaroma	0.1 kg (2.6%)	78 %	400
Grain	Carafa III	0.1 kg (2.6%)	70 %	1034

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	25 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 Bohemska rapsodia	Lager	Slant	200 ml	Fermentum Mobile