

sick rauchbock

- Gravity **17.1 BLG**
- ABV ---
- IBU **34**
- SRM **18**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 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 **16.8 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 **11.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1.8 kg (32.1%)	81 %	6
Grain	Strzegom Monachijski typ II	1.5 kg (26.8%)	79 %	22
Grain	Pilzneński	1.5 kg (26.8%)	81 %	4
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Melanoiden Malt	0.2 kg (3.6%)	80 %	39
Grain	Caramunich Malt	0.15 kg (2.7%)	71.7 %	110
Grain	Caraaroma	0.15 kg (2.7%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	10 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Gozdawa German Lager W35	Lager	Dry	10 g	---
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