

# Ślepowron - Rauchbock

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **18.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rauch Malt (Germany)	5 kg (79.4%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.9%)	80 %	20
Grain	Weyermann - Dehusked Carafa II	0.2 kg (3.2%)	70 %	837
Grain	Weyermann - Melanoiden Malt	0.1 kg (1.6%)	81 %	53

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	30 g	60 min	3 %
Boil	Tettnang	30 g	30 min	3 %
Boil	Tettnang	30 g	10 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis

## Notes

- Zacierany dekokcyjnie jednowarowo. 1/3 zacieru odebrana w 20 minucie, zacierana 10 minut w 72 stopniach i gotowana 20 minut w 93 stopniach. Następnie dodana do reszty zacieru dla podniesienia temperatury całości do 72 stopni.  
*Nov 9, 2019, 3:42 PM*