

Rauchbock z suszoną śliwką

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **15.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2.4 kg (53.3%)	81 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (11.1%)	79 %	22
Grain	Weyermann Caramunich 3	0.2 kg (4.4%)	76 %	150
Grain	Carafa	0.1 kg (2.2%)	70 %	664
Grain	Strzegom Monachijski typ I	1.3 kg (28.9%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	30 g	30 min	5.5 %
Boil	Simcoe	15 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	wędzona śliwka	1000 g	Secondary	---