

## 144 Rauchbock

---

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **27**
- SRM **15.9**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (50.6%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (25.3%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (6.3%)	79 %	10
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6.3%)	73 %	120
Grain	Melanoidynowy	0.4 kg (5.1%)	80 %	40
Grain	Caraaroma	0.3 kg (3.8%)	78 %	400
Grain	Pszeniczny	0.2 kg (2.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Taurus	20 g	60 min	15.8 %
Boil	Hallertau	10 g	20 min	5.4 %
Boil	Hallertau	10 g	1 min	5.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	200 ml	Wyeast Labs