

## #26 Rauchbock

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **28**
- SRM **16.4**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **13 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (54.4%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	2.6 kg (35.4%)	80 %	28
Grain	Viking melanoidynowy	0.5 kg (6.8%)	75 %	60
Grain	CaraBohemian	0.2 kg (2.7%)	77 %	195
Grain	Carafa III	0.05 kg (0.7%)	70 %	1350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	31 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	400 ml	Wyeast