

## #69 Rauch Bock

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **25**
- SRM **18**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **30 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **30 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	4 kg (62.5%)	82 %	10
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.1%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Liquid	125 ml	Fermentum Mobile