

## BA Rauchbock 16,5

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **25**
- SRM **17.4**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **61 C**, Time **30 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	4.8 kg (75%)	81 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.6%)	80 %	20
Grain	Weyermann Caramunich 3	0.4 kg (6.3%)	76 %	150
Grain	Weyermann - Carafa I	0.2 kg (3.1%)	70 %	690

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	60 g	30 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11.5 g	Fermentis

### Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja 11C - 2-3 tygodnie, refermentacja 3 tygodnie < 15C 120g glukozy, lezakowanie 4 tygodnie  
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