

# Rauchbock

- Gravity **15.9 BLG**
- ABV ---
- IBU **16**
- SRM ---
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony BestMalz	3.75 kg (51.4%)	--- %	---
Grain	Monachijski	2.5 kg (34.2%)	--- %	---
Grain	Karmelowy 150	0.75 kg (10.3%)	--- %	---
Grain	Karmelowy 600	0.25 kg (3.4%)	--- %	---
Grain	Czekoladowy	0.05 kg (0.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	H. Tradition	25 g	10 min	5.4 %
Boil	H. Tradition	25 g	60 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Lager M76	Lager	Dry	10 g	---

## Notes

- Słód czekoladowy wsypać po negatywnej próbie jodowej/ po 60 minutach zacierania i przytrzymać 10 min.  
Fermentacja  
Burzliwa 12-14\* ok 14dni  
Cicha 12-14\* zalecana jak najniższa 14 dni  
Refermentacja

12-14\* przez około 1,5 miesiąca  
*Aug 11, 2016, 10:22 AM*