

# Rauchbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **25**
- SRM **14.5**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski IREKS	2.2 kg (31%)	80 %	20
Grain	Pilzneński IREKS	2.2 kg (31%)	80 %	3
Grain	Wędzony IREKS	1.7 kg (23.9%)	80 %	3
Grain	Aromatyczny IREKS	0.5 kg (7%)	80 %	280
Grain	Melanoidynowy IREKS	0.3 kg (4.2%)	80 %	45
Grain	Karmelowy 120 EBC IREKS	0.2 kg (2.8%)	80 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HT	45 g	60 min	2.7 %
Boil	Sybilla	30 g	60 min	6.4 %
Boil	Lublin (Lubelski)	10 g	5 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast Munich lager	Lager	Slant	250 ml	---
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