

# Rauchbock

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- Gravity **17.1 BLG**
- ABV ---
- IBU ---
- SRM **20.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2 kg (26%)	81 %	6
Grain	Weyermann - Pilsner Malt	2 kg (26%)	81 %	5
Grain	Weyermann - Light Munich Malt	1.5 kg (19.5%)	82 %	14
Grain	Weyermann - Pale Wheat Malt	1 kg (13%)	85 %	5
Grain	Weyermann - Melanoiden Malt	0.3 kg (3.9%)	81 %	53
Grain	Biscuit Malt	0.4 kg (5.2%)	79 %	45
Grain	Carmunich typ III	0.2 kg (2.6%)	79 %	150
Grain	Caraaroma	0.3 kg (3.9%)	78 %	400