

# Rauchbock

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **17.2**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **66 C**, Time **15 min**
- Temp **72 C**, Time **60 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **15 min** at **66C**
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (47.6%)	80 %	5
Grain	Weyermann Monachijski typ II	2 kg (47.6%)	100 %	30
Grain	Caraaroma	0.2 kg (4.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	40 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	chlerek wapnia	4 g	Mash	60 min
Fining	whirflock	1 g	Boil	5 min