

# Rauchbock

- Gravity **18.2 BLG**
- ABV ---
- IBU **29**
- SRM **22**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (29.9%)	80 %	16
Grain	Pilzneński	2 kg (29.9%)	81 %	4
Grain	Smoked Malt	1.5 kg (22.4%)	80 %	18
Grain	Biscuit Malt	0.5 kg (7.5%)	79 %	45
Grain	Melanoiden Malt	0.3 kg (4.5%)	80 %	39
Grain	caramunich typ iii	0.2 kg (3%)	80 %	140
Grain	Caraaroma	0.2 kg (3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	mittelfruh	25 g	60 min	5.2 %
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Boil	Saaz (Czech Republic)	10 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	22 g	Fermentis