

# 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  |