

# Rauchbock

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **21**
- SRM **25.3**
- Style **Doppelbock**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **15.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (22.2%)	80 %	20
Grain	Weyermann - Acidulated Malt	1 kg (22.2%)	80 %	6
Grain	Simpsons - Crystal Rye	1 kg (22.2%)	73 %	177
Grain	Cara Gold Castlemalting	0.5 kg (11.1%)	78 %	120
Grain	Viking Pale Ale malt	0.5 kg (11.1%)	80 %	5
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	50 g	50 min	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	10 g	Fermentis