

# Rauchbock

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- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **36**
- SRM **17.5**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2 kg (63.5%)	82 %	10
Grain	Strzegom Monachijski typ II	1 kg (31.7%)	79 %	22
Grain	Caraaroma	0.15 kg (4.8%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	16 g	60 min	7.3 %
Aroma (end of boil)	Hallertau Tradition	10 g	15 min	4.2 %
Aroma (end of boil)	Hallertau Tradition	20 g	5 min	4.2 %