

Rauchbock z suszoną śliwką

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **23**
- SRM **15.4**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 2.4 kg (53.3%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (11.1%) | 79 % | 22 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (4.4%) | 76 % | 150 |
| Grain | Carafa | 0.1 kg (2.2%) | 70 % | 664 |
| Grain | Strzegom Monachijski typ I | 1.3 kg (28.9%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 30 g | 30 min | 5.5 % |
| Boil | Simcoe | 15 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|------|
| Other | wędzona śliwka | 1000 g | Secondary | --- |