

# Rogacz I - Rauchbock

- Gravity **15.9 BLG**
- ABV ---
- IBU **32**
- SRM **18.4**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt<br>Grusza | 5 kg (71.4%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński             | 1.5 kg (21.4%) | 79 %  | 10  |
| Grain | Strzegom Karmel<br>300         | 0.5 kg (7.1%)  | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 20 g   | 60 min | 11 %       |
| Boil    | Marynka           | 10 g   | 60 min | 10 %       |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

## Yeasts

| Name                    | Type  | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Gozdawa German<br>Lager | Lager | Dry  | 7 g    | ---        |