

## #148 RauchBock

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **24**
- SRM **22**
- Style **Doppelbock**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **16.5 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24.7 liter(s)**

### Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.6 kg (65.7%)	80 %	5
Grain	Strzegom Wiedeński	0.88 kg (16.1%)	79 %	10
Grain	Viking Munich Malt	0.3 kg (5.5%)	78 %	18
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (9.1%)	73 %	120
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.8%)	73 %	1001
Grain	Special W	0.1 kg (1.8%)	73 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	55 min	9.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.26 g	Boil	12 min
Other	Pożywka	2 g	Boil	10 min