

Rauchbock

- Gravity **15.9 BLG**
- ABV ---
- IBU **16**
- SRM ---
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|-----------------|-------|-----|
| Grain | Wędzony BestMalz | 3.75 kg (51.4%) | --- % | --- |
| Grain | Monachijski | 2.5 kg (34.2%) | --- % | --- |
| Grain | Karmelowy 150 | 0.75 kg (10.3%) | --- % | --- |
| Grain | Karmelowy 600 | 0.25 kg (3.4%) | --- % | --- |
| Grain | Czekoladowy | 0.05 kg (0.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | H. Tradition | 25 g | 10 min | 5.4 % |
| Boil | H. Tradition | 25 g | 60 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|------|--------|------------|
| Bavarian Lager M76 | Lager | Dry | 10 g | --- |

Notes

- Słód czekoladowy wsypać po negatywnej próbie jodowej/ po 60 minutach zacierania i przytrzymać 10 min.
Fermentacja
Burzliwa 12-14* ok 14dni
Cicha 12-14* zalecana jak najniższa 14 dni
Refermentacja

12-14* przez około 1,5 miesiąca
Aug 11, 2016, 10:22 AM