

RauchBock

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **12.5**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	3 kg (41.7%)	82 %	10
Grain	Strzegom Wiedeński	1 kg (13.9%)	79 %	10
Grain	Strzegom Monachijski typ I	1 kg (13.9%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (13.9%)	79 %	22
Grain	Weyermann Caramunich 3	0.5 kg (6.9%)	76 %	150
Grain	Caramunich® typ I	0.5 kg (6.9%)	73 %	80
Grain	Weyermann - Acidulated Malt	0.2 kg (2.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	50 g	20 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Windsor Ale	Ale	Slant	500 ml	Danstar
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