

Rauchbock

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **16.7**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **68.1C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|-------|------|
| Grain | Słód Wędzony Steinbach | 3 kg (71.9%) | 80 % | 5 |
| Grain | Viking Monach II | 0.4 kg (9.6%) | 79 % | 20 |
| Grain | Viking Karmel 300 | 0.2 kg (4.8%) | 70 % | 300 |
| Grain | Viking Vienna Malt | 0.45 kg (10.8%) | 79 % | 10 |
| Grain | Viking melanoidynowy | 0.075 kg (1.8%) | 75 % | 60 |
| Grain | Viking Barwiący | 0.05 kg (1.2%) | 65 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 8.8 % |
| First Wort | lunga Polish Hops | 5 g | 75 min | 10 % |
| Boil | Lublin (Lubelski) | 10 g | 20 min | 3.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 100 ml | Fermentum Mobile |
|-------------------------|-------|-------|--------|------------------|