

Rauchbock 2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **12.1**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	3 kg (47.2%)	79 %	16
Grain	Słód Wędzony Steinbach	2.9 kg (45.7%)	80 %	5
Grain	Weyermann Caramunich 3	0.45 kg (7.1%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	20 g	60 min	14 %
Boil	Marynka	10 g	30 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2278 Czech Pils	Lager	Liquid	250 ml	Wyeast Labs