

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 |