

Rauchbock

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **27.3**
- Style **Doppelbock**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **31 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Monachijski typ I | 1.5 kg (21.3%) | 79 % | 16 |
| Grain | Strzegom Monachijski typ II | 1 kg (14.2%) | 79 % | 22 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (5.7%) | 73 % | 120 |
| Grain | Wędzony bukiem weyermann | 3 kg (42.6%) | 77 % | 6 |
| Grain | Strzegom Karmel 150 | 0.6 kg (8.5%) | 75 % | 150 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.4%) | 68 % | 1202 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (2.8%) | 80 % | 6 |
| Grain | Strzegom Karmel 600 | 0.25 kg (3.5%) | 68 % | 601 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 40 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|-------|--------|------------|
| Lallemand Lager | Lager | Slant | 500 ml | Lallemand |

Notes

- Przednia 14blg, poszło 24l wody do kotła. Brzeczka w smaku dość palona, chyba niepotrzebny dodatek czekoladowego. Blg startowe 15.8
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