

# rauchbock

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU **23**
- SRM **15.4**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Monachijski Ciemny Steinbach | 5 kg (66.7%)  | 90 %  | 30  |
| Grain | Słód Wędzony Steinbach       | 2 kg (26.7%)  | 80 %  | 5   |
| Grain | Cara Gold Castlemalting      | 0.5 kg (6.7%) | 78 %  | 120 |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Magnum              | 20 g   | 60 min | 11.5 %     |
| Boil    | Hallertau Tradition | 30 g   | 10 min | 5 %        |