

# rauchbock

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **21**
- SRM **25.6**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **63C**
- Keep mash **60 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.3 kg (4.7%)	80 %	6
Grain	Rauch Malt (Germany)	4 kg (62.5%)	81 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (15.6%)	80 %	20
Grain	Weyermann - Dehusked Carafa III	0.2 kg (3.1%)	70 %	1024
Grain	Jęczmień palony	0.2 kg (3.1%)	55 %	985
Grain	Weyermann - Melanoiden Malt	0.2 kg (3.1%)	81 %	53
Grain	Żytni	0.5 kg (7.8%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	50 g	60 min	3 %
Boil	Hallertau Mittelfruh	40 g	20 min	3 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Saflager S-23	Lager	Slant	100 ml	Fermentis