

# Rauchbock

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **30**
- SRM **16.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Fermentables

| Type  | Name                         | Amount        | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Pilzneński                   | 1 kg (15.4%)  | 81 %  | 4   |
| Grain | Monachijski Ciemny Steinbach | 1 kg (15.4%)  | 100 % | 30  |
| Grain | Słód Wędzony Steinbach       | 3 kg (46.2%)  | 80 %  | 5   |
| Grain | Strzegom Karmel 150          | 1 kg (15.4%)  | 75 %  | 150 |
| Grain | Weyermann - Melanoiden Malt  | 0.5 kg (7.7%) | 81 %  | 53  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northern Brewer | 30 g   | 50 min | 9 %        |
| Boil    | Northern Brewer | 20 g   | 10 min | 9 %        |

## Yeasts

| Name                         | Type  | Form   | Amount | Laboratory  |
|------------------------------|-------|--------|--------|-------------|
| Wyeast - 2206 Bavarian Lager | Lager | Liquid | 1 ml   | Wyeast Labs |