

rauchbock2

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **21**
- SRM **20.8**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Wędzony bukiem Viking Malt | 2.7 kg (69.2%) | 82 % | 10 |
| Grain | Monachijski Ciemny Steinbach | 1 kg (25.6%) | 100 % | 30 |
| Grain | Caraaroma | 0.1 kg (2.6%) | 78 % | 400 |
| Grain | Carafa III | 0.1 kg (2.6%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 25 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM30 Bohemska rapsodia | Lager | Slant | 200 ml | Fermentum Mobile |