

# Ślepowron - Rauchbock

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **23**
- SRM **18.8**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount        | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Rauch Malt (Germany)                   | 5 kg (79.4%)  | 81 %  | 4   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (15.9%)  | 80 %  | 20  |
| Grain | Weyermann - Dehusked Carafa II         | 0.2 kg (3.2%) | 70 %  | 837 |
| Grain | Weyermann - Melanoiden Malt            | 0.1 kg (1.6%) | 81 %  | 53  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Tettnang | 30 g   | 60 min | 3 %        |
| Boil    | Tettnang | 30 g   | 30 min | 3 %        |
| Boil    | Tettnang | 30 g   | 10 min | 3 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 23 g   | Fermentis  |

## Notes

- Zacierany dekokcyjnie jednowarowo. 1/3 zacieru odebrana w 20 minucie, zacierana 10 minut w 72 stopniach i gotowana 20 minut w 93 stopniach. Następnie dodana do reszty zacieru dla podniesienia temperatury całości do 72 stopni.  
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