Rauchbock

- Gravity **15.9 BLG**
- ABV **---**
- IBU **16**
- SRM **---**
- Style **Traditional Bock**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **63 C**, Time **10 min**
- Temp **72 C**, Time **50 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **10 min** at **63C**
- Keep mash **50 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony BestMalz	3.75 kg *(51.4%)*	--- %	---
Grain	Monachijski	2.5 kg *(34.2%)*	--- %	---
Grain	Karmelowy 150	0.75 kg *(10.3%)*	--- %	---
Grain	Karmelowy 600	0.25 kg *(3.4%)*	--- %	---
Grain	Czekoladowy	0.05 kg *(0.7%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	H. Tradition	25 g	10 min	5.4 %
Boil	H. Tradition	25 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Lager M76	Lager	Dry	10 g	---

Notes

- Słód czekoladowy wsypać po negatywnej próbie jodowej/ po 60 minutach zacierania i przytrzymać 10 min.
  Fermentacja
  Burzliwa 12-14* ok 14dni
  Cicha 12-14* zalecana jak najniższa 14 dni
  Refermentacja

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

12-14* przez około 1,5 miesiąca
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