

## #26 Rauchbock

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **28**
- SRM **16.4**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **150 min**
- Evaporation rate **13 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Słód Wędzony Steinbach                 | 4 kg (54.4%)   | 80 %  | 5    |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2.6 kg (35.4%) | 80 %  | 28   |
| Grain | Viking melanoidynowy                   | 0.5 kg (6.8%)  | 75 %  | 60   |
| Grain | CaraBohemian                           | 0.2 kg (2.7%)  | 77 %  | 195  |
| Grain | Carafa III                             | 0.05 kg (0.7%) | 70 %  | 1350 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 31 g   | 60 min | 10 %       |

### Yeasts

| Name                     | Type  | Form  | Amount | Laboratory |
|--------------------------|-------|-------|--------|------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 400 ml | Wyeast     |