

# GAZOWANY RAUCHBOCK

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **23**
- SRM **23.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	3.5 kg (50.7%)	79 %	22
Grain	Strzegom Pilzneński	1.5 kg (21.7%)	80 %	4
Grain	Słód Wędzony Steinbach	1.5 kg (21.7%)	80 %	5
Grain	Strzegom Karmel 600	0.2 kg (2.9%)	68 %	600
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.9%)	68 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	40 g	60 min	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis W34/70	Lager	Dry	11.5 g	---

## Notes

- 63° - 10min
- 72° - 60min
- 76° - 10min

DAY 0 - 17.1 BLG | 14°  
DAY 1 - 12°

EKSTRAKT KOŃCOWY - 5.5 BLG

CUKIER DO NAGAZOWANIA - 115g / 20l  
Jan 9, 2021, 12:21 PM