

## Rauchbock 2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **34**
- SRM **12.1**
- Style **Traditional Bock**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 3 kg (47.2%)   | 79 %  | 16  |
| Grain | Słód Wędzony Steinbach     | 2.9 kg (45.7%) | 80 %  | 5   |
| Grain | Weyermann Caramunich 3     | 0.45 kg (7.1%) | 76 %  | 150 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Ekuanot | 20 g   | 60 min | 14 %       |
| Boil    | Marynka | 10 g   | 30 min | 7 %        |

### Yeasts

| Name                     | Type  | Form   | Amount | Laboratory  |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Liquid | 250 ml | Wyeast Labs |