

# Rauchbock

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **7**
- Style **Traditional Bock**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Strzegom Wiedeński	1.5 kg (25%)	79 %	10
Grain	Wędzony bukiem Viking Malt	1.5 kg (25%)	82 %	10
Grain	Strzegom Monachijski typ II	0.75 kg (12.5%)	79 %	22
Grain	Słód CHÂTEAU PEATED	0.25 kg (4.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	213.7 ml	Fermentis