

## rauchbock (3)

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- Gravity **16.8 BLG**
- ABV ---
- IBU **25**
- SRM **16.5**

### Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **10 %**
- Size with trub loss **29.7 liter(s)**
- Boil time --- **min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **10 min**
- Temp **71 C**, Time **35 min**

### Mash step by step

- Heat up **23.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **67C**
- Keep mash **35 min** at **71C**
- Sparge using **-15.6 liter(s)** of **76C** water

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2.2 kg (28.4%)	80 %	16
Grain	Pilzneński	2.6 kg (33.5%)	81 %	4
Grain	jęczmieniy wędzony	1 kg (12.9%)	--- %	7
Grain	Słód pszeniczny wędzony dębem "Grodziski"	1 kg (12.9%)	--- %	5
Grain	Biscuit Malt	0.5 kg (6.5%)	79 %	50
Grain	Caramunich Malt	0.25 kg (3.2%)	71.7 %	130
Grain	Caraaroma	0.2 kg (2.6%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Boil	huell melon	25 g	20 min	6.4 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	huell melon	25 g	15 min	6.4 %

### Notes

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

- Zacieranie:  
10 minut - 52 stopnie  
podgrzewanie ok 1 stopień na min.  
10 minut - 67 stopni  
50 minut 71 - 72 stopnie

Gotowanie: 60 minut  
60 minut - 25g 5,2% AK Mittelfruch  
60 minut - 40g 3% AK Lubelski  
5 minut - 10g 4% AK Sazz

Wybicie:  
25litrów po chmieleniu i wystudzeniu ; 16,5 - 17 BLG.  
*Nov 11, 2015, 9:47 PM*