

# Rauchbock

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- Gravity **16.8 BLG**
- ABV ---
- IBU **23**
- SRM **18.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	4 kg (62.5%)	82 %	10
Grain	Strzegom Monachijski typ II	2 kg (31.3%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.2 kg (3.1%)	68 %	400
Grain	Strzegom Karmel 600	0.2 kg (3.1%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5 %