

KIEŁBASIARZ

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **7.9**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **40 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **40 min** at **76C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony bukiem Viking Malt	5 kg (83.3%)	82 %	10
Grain	Red X	0.5 kg (8.3%)	79 %	30
Grain	Strzegom Karmelowy Czerwony	0.5 kg (8.3%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Lager	Slant	100 ml	Fermentis