

Rauchbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **14.9**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Bestmalz wędzony bukiem | 1.7 kg (33.7%) | 77 % | 6 |
| Grain | Briess - Smoked Malt | 1.6 kg (31.7%) | 77 % | 10 |
| Grain | Viking Vienna Malt | 0.8 kg (15.8%) | 79 % | 7 |
| Grain | Viking Monach II | 0.7 kg (13.9%) | 79 % | 22 |
| Grain | Viking Caramel Wheat | 0.15 kg (3%) | 73 % | 100 |
| Grain | Strzegom Barwiący | 0.1 kg (2%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|-------|--------|------------------|
| FM31 Bawarska Dolina | Lager | Slant | 100 ml | Fermentum Mobile |