

# Rauchbier

- Gravity **14.7 BLG**
- ABV ---
- IBU **31**
- SRM **16.1**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (54.9%)	79 %	10
Grain	Strzegom Pilzneński	2 kg (22%)	--- %	4
Grain	wędzony belgia	1 kg (11%)	--- %	10
Grain	wędzony bukiem	0.5 kg (5.5%)	--- %	10
Grain	Strzegom Karmel 300	0.6 kg (6.6%)	--- %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hellertauer tradition	50 g	60 min	6.1 %
Boil	sybilla	40 g	30 min	6.5 %
Boil	Sybilla	60 g	2 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar