

Rauchmarzen

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **25**
- SRM **12**
- Style **Classic Rauchbier**

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 **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|---------------|--------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (47.6%) | 81 % | 6 |
| Grain | BESTMALZ - Best Minich | 2 kg (31.7%) | 80.5 % | 16 |
| Grain | Strzegom Pilzneński | 1 kg (15.9%) | 80 % | 4 |
| Grain | Strzegom Karmel 300 | 0.3 kg (4.8%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 12.6 % |
| Aroma (end of boil) | East Kent Goldings | 25 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|-------------|
| Wyeast - 2278 Czech Pils | Lager | Slant | 125 ml | Wyeast Labs |