

# Rauchbier

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.8**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.85 kg (85.1%)	80 %	5
Grain	Wędzony bukiem Viking Malt	0.5 kg (14.9%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	50 min	12 %
Boil	Tradition	10 g	5 min	5.5 %
Aroma (end of boil)	Tradition	10 g	1 min	5.5 %
Whirlpool	Tradition	11 g	3 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lalbrew kolsch	Ale	Slant	200 ml	---