

Rauchbier 2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **31**
- SRM **16.1**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz wędzony bukiem	3.4 kg (79.1%)	77 %	6
Grain	Viking Vienna Malt	0.4 kg (9.3%)	79 %	7
Grain	Viking Monach II	0.4 kg (9.3%)	79 %	22
Grain	Strzegom Barwiący	0.1 kg (2.3%)	68 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga Polish Hops	10 g	75 min	10 %
Boil	Iunga Polish Hops	10 g	50 min	10 %

Yeasts

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