

# rauchlager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **6.4**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach                | 5 kg (86.2%)   | 80 %  | 5   |
| Grain | Weyermann - Carapils                  | 0.25 kg (4.3%) | 78 %  | 4   |
| Grain | Słód Caramunich Typ II Weyermann      | 0.25 kg (4.3%) | 73 %  | 120 |
| Grain | Weyermann - Acidulated Malt           | 0.2 kg (3.4%)  | 80 %  | 6   |
| Grain | Weyermann - Melanoiden Malt 60-80 EBC | 0.1 kg (1.7%)  | 81 %  | 70  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Admiral  | 15 g   | 60 min | 14.3 %     |
| Boil    | Tettnang | 50 g   | 10 min | 4 %        |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g    | Boil    | 10 min |

## Notes

- 60% DEMI  
*Sep 23, 2020, 1:26 PM*