

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **13.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | Strzegom Karmel 150 | 1 kg (16.7%) | 75 % | 150 |
| Grain | Rauch Malt (Germany) | 5 kg (83.3%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|---------|------------|
| Mash | Zula | 100 g | 100 min | 8.3 % |
| Mash | Izabella | 100 g | 100 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 10 g | Gozdawa |