

Rauch

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **17.3**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 5 kg (78.1%) | 80 % | 5 |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (15.6%) | 73 % | 120 |
| Grain | Viking Pale Ale malt | 0 kg | 80 % | 5 |
| Grain | Caraaroma | 0.4 kg (6.3%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 25 ml | Fermentum Mobile |