

# Rauchbier

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **34**
- SRM **4.4**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (72.7%)	80 %	5
Grain	Cara Blonde - Castle Malting	0.25 kg (9.1%)	78 %	20
Grain	Viking Pale Ale malt	0.25 kg (9.1%)	80 %	5
Grain	Strzegom Pilzneński	0.25 kg (9.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %
Boil	Marynka	10 g	45 min	10 %
Aroma (end of boil)	Hallertau Mittelfruh	15 g	10 min	3 %