

Rauchbier

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **42**
- SRM **4.8**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.85 kg (85.1%) | 80 % | 5 |
| Grain | Wędzony bukiem Viking Malt | 0.5 kg (14.9%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Nugget | 20 g | 50 min | 12 % |
| Boil | Tradition | 10 g | 5 min | 5.5 % |
| Aroma (end of boil) | Tradition | 10 g | 1 min | 5.5 % |
| Whirlpool | Tradition | 11 g | 3 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| lalbrew kolsch | Ale | Slant | 200 ml | --- |