

# Rauchbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **14.9**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.56 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz wędzony bukiem	1.7 kg (33.7%)	77 %	6
Grain	Briess - Smoked Malt	1.6 kg (31.7%)	77 %	10
Grain	Viking Vienna Malt	0.8 kg (15.8%)	79 %	7
Grain	Viking Monach II	0.7 kg (13.9%)	79 %	22
Grain	Viking Caramel Wheat	0.15 kg (3%)	73 %	100
Grain	Strzegom Barwiący	0.1 kg (2%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	100 ml	Fermentum Mobile