

# Rauchbier

- Gravity **14.7 BLG**
- ABV ---
- IBU **31**
- SRM **16.1**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **31.9 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **34.4 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński  | 5 kg (54.9%)  | 79 %  | 10  |
| Grain | Strzegom Pilzneński | 2 kg (22%)    | --- % | 4   |
| Grain | wędzony belgia      | 1 kg (11%)    | --- % | 10  |
| Grain | wędzony bukiem      | 0.5 kg (5.5%) | --- % | 10  |
| Grain | Strzegom Karmel 300 | 0.6 kg (6.6%) | --- % | 299 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | hellertauer tradition | 50 g   | 60 min | 6.1 %      |
| Boil    | sybilla               | 40 g   | 30 min | 6.5 %      |
| Boil    | Sybilla               | 60 g   | 2 min  | 6.5 %      |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 22 g   | Danstar    |