

# Rauchfolk

- Gravity **18.4 BLG**
- ABV ---
- IBU **42**
- SRM **17.7**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (40%)	81 %	4
Grain	Wędzony Steinbach	2 kg (26.7%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (13.3%)	79 %	22
Grain	Biscuit Malt	0.5 kg (6.7%)	79 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (6.7%)	81 %	53
Grain	Caramunich	0.5 kg (6.7%)	76 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	40 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile