

## #013 RAUCHBIER

- Gravity **15.4 BLG**
- ABV ---
- IBU **32**
- SRM **14.9**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **9.45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **10.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Wędzony Bukiem.        | 1.9 kg (63.3%) | 82 %   | 6   |
| Grain | Pilzneński Heidelberg. | 0.45 kg (15%)  | 80.5 % | 2   |
| Grain | Żytni.                 | 0.4 kg (13.3%) | 85 %   | 9   |
| Grain | Caraaroma.             | 0.2 kg (6.7%)  | 78 %   | 400 |
| Grain | Caramel Pils.          | 0.05 kg (1.7%) | 72 %   | 4   |

### Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Herkules.            | 5 g    | 55 min   | 20 %       |
| Boil                | Magnum.              | 5 g    | 35 min   | 13.5 %     |
| Aroma (end of boil) | Comet.               | 10 g   | 1 min    | 8.8 %      |
| Dry Hop             | Perle.               | 10 g   | 7 day(s) | 7 %        |
| Dry Hop             | Hallertau Tradition. | 10 g   | 7 day(s) | 5.4 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale  | Dry  | 11.5 g | Fermentis  |