

26. Lutra Kveik Rauchock 2.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **8.6**
- 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 **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 3.75 kg (53.4%) | 80 % | 5 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (14.2%) | 80 % | 20 |
| Grain | Abbey Malt Weyermann | 0.15 kg (2.1%) | 75 % | 45 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (7.1%) | 81 % | 53 |
| Grain | Viking Pale Ale malt | 1.5 kg (21.4%) | 80 % | 5 |
| Grain | Simpsons - Crystal Medium | 0.125 kg (1.8%) | 74 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 20 g | 60 min | 11.2 % |
| Boil | Magnat | 80 g | 2 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|--------|--------|------------|
| Lutra OYL-071 | Ale | Liquid | 150 ml | Omega |

Notes

- 01.09.2022 - 17 blg - zadano drozdze końcowy 3,5 blg
Sep 2, 2022, 10:00 AM