

# Bamberg #1

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **14.7**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **50 min** at **72C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (32.3%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	2 kg (32.3%)	80 %	3
Grain	Weyermann - Melanoiden Malt	0.5 kg (8.1%)	81 %	53
Grain	Słód owsiany Fawcett	0.5 kg (8.1%)	61 %	5
Grain	Castle enzymatyczny	0.5 kg (8.1%)	80 %	4
Grain	Fawcett - Red Crystal	0.25 kg (4%)	70 %	400
Grain	Fawset - Crystal Rye	0.25 kg (4%)	73 %	200
Grain	Płatki żytnie	0.2 kg (3.2%)	1 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	15 g	45 min	7.1 %
Boil	Hallertau	25 g	30 min	4.5 %
Boil	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	łuska	125 g	Mash	60 min
Water Agent	sól	10 g	Mash	60 min
Water Agent	kreda	3 g	Mash	60 min

## Notes

- sól 2 łyżeczki kreda 1/2 łyżeczki

F1 30/09 - 13'BLG

F2 10/10 - 4'BLG

But. 01/11 - 3,5 BLG CO2 vol 2,5

ABV 5.2% Odfermentowanie 74.0%

*Oct 1, 2019, 6:36 AM*

- Słodka kiełbasa wyszła.
  - bez wędzonki i zacieranie za słodkie
  - za słodki
  - bez soli
  - karmelowe usunąć
  - min 0,5 kg żyta
  - więcej IBU

*Dec 1, 2019, 7:22 PM*