

# BAR BECUE

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **13.6**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.9 liter(s)**

## Steps

- Temp **60 C**, Time **25 min**
- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **25 min** at **60C**
- Keep mash **25 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Weyermann	3.7 kg (55.1%)	80 %	5
Grain	Caraamber Weyermann	1.2 kg (17.9%)	75 %	65
Grain	Monachijski typ II 20-25 EBC Weyermann	0.85 kg (12.6%)	80 %	25
Adjunct	Płatki gryczane	0.5 kg (7.4%)	--- %	---
Grain	Pilzneński Bestmalz	0.3 kg (4.5%)	80.5 %	4
Grain	Karmel 600 Viking Malt	0.17 kg (2.5%)	68 %	601

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	90 min	13.4 %
Boil	Warrior	10 g	5 min	13.4 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-33	Ale	Slant	100 ml	---