

# Lekko dymiony Lager II

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 4 kg (83.3%)   | 80 %  | 4   |
| Grain | Słód Wędzony Steinbach | 0.3 kg (6.3%)  | 80 %  | 5   |
| Grain | Strzegom Wiedeński     | 0.5 kg (10.4%) | 79 %  | 10  |

## Hops

| Use for   | Name            | Amount | Time   | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil      | Hallertau Blanc | 20 g   | 60 min | 8.9 %      |
| Whirlpool | Hallertau Blanc | 15 g   | 0 min  | 8.9 %      |

## Yeasts

| Name             | Type  | Form  | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis  |