

# Rauchbier

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **14.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **0 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Munich Malt 10L	1 kg (22%)	77 %	20
Grain	Rauch Malt (Germany)	2 kg (44%)	81 %	4
Grain	Briess - Vienna Malt	1 kg (22%)	77.5 %	7
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (11%)	73 %	120
Grain	Carafa III	0.05 kg (1.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	70 g	5 min	2.8 %
Boil	Hallertau	30 g	43 min	2.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM 53	Ale	Slant	112 ml	---