

rauchlager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **6.4**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 5 kg (86.2%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (4.3%) | 78 % | 4 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (4.3%) | 73 % | 120 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.4%) | 80 % | 6 |
| Grain | Weyermann - Melanoiden Malt 60-80 EBC | 0.1 kg (1.7%) | 81 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Admiral | 15 g | 60 min | 14.3 % |
| Boil | Tettnang | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 400 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 5 g | Boil | 10 min |

Notes

- 60% DEMI
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