

Farmhouse #1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **27.8**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|------|
| Grain | BEST Pale Ale (BESTMALZ) | 1.5 kg (55.6%) | 82.8 % | 15 |
| Grain | Viking Smoked Wheat Malt | 1 kg (37%) | 82 % | 25 |
| Grain | Carafa I | 0.1 kg (3.7%) | 70 % | 1770 |
| Grain | Special B Malt | 0.1 kg (3.7%) | 65.2 % | 945 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Magnat | 15 g | 30 min | 11 % |
| Boil | East Kent Goldings (EKG) | 15 g | 20 min | 5 % |
| Boil | Fuggle | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|------------------|
| fm601 | Ale | Liquid | 30 ml | fermentum mobile |