

131 Rauchmarzen

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **9.6**
- 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 **31.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Słód Wędzony Steinbach | 2 kg (30.8%) | 80 % | 5 |
| Grain | Wędzony bukiem Viking Malt | 2 kg (30.8%) | 82 % | 10 |
| Grain | Strzegom Monachijski typ I | 2 kg (30.8%) | 79 % | 16 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (7.7%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Hallertauer taurus | 20 g | 50 min | 15.8 % |
| Boil | Saaz (Czech Republic) | 15 g | 20 min | 4 % |
| Boil | Hallertau | 25 g | 20 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|-------|--------|-------------|
| Wyeast 2308 Munich Lager | Lager | Slant | 200 ml | Wyeast Labs |