

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU ---
- SRM **13.3**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.6 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **78.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmel 150	1 kg (16.7%)	75 %	150
Grain	Rauch Malt (Germany)	5 kg (83.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Zula	100 g	100 min	8.3 %
Mash	Izabella	100 g	100 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	Gozdawa