

# Lekko dymiony Lager II

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.6**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (83.3%)	80 %	4
Grain	Słód Wędzony Steinbach	0.3 kg (6.3%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (10.4%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	8.9 %
Whirlpool	Hallertau Blanc	15 g	0 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	200 ml	Fermentis