

Lekko dymiony Lager

- Gravity **11.2 BLG**
- ABV **4.5 %**
- 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 **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **14.8 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 (76.9%) | 80 % | 4 |
| Grain | Słód Wędzony Steinbach | 0.7 kg (13.5%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.3 kg (5.8%) | 78 % | 4 |
| Grain | Pszeniczny | 0.2 kg (3.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Nadwiślański | 25 g | 60 min | 5.9 % |
| Aroma (end of boil) | Nadwiślaski | 25 g | 5 min | 5.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| WLP840 - American Lager Yeast | Lager | Liquid | 300 ml | White Labs |