

rauchbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **37**
- SRM **11.8**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **14.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	1.3 kg (52.8%)	85 %	6
Grain	Briess - Wheat Malt, White	0.54 kg (22%)	85 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (20.3%)	72 %	3
Grain	Caramel/Crystal Malt - 40L	0.06 kg (2.4%)	74 %	79
Grain	Briess - Dark Chocolate Malt	0.06 kg (2.4%)	30 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	55 min	12.6 %
Boil	Styrian Golding	29 g	55 min	2.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's