

Rauchbier

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **15**
- SRM **14.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **0 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Briess - Munich Malt 10L | 1 kg (22%) | 77 % | 20 |
| Grain | Rauch Malt (Germany) | 2 kg (44%) | 81 % | 4 |
| Grain | Briess - Vienna Malt | 1 kg (22%) | 77.5 % | 7 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (11%) | 73 % | 120 |
| Grain | Carafa III | 0.05 kg (1.1%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 70 g | 5 min | 2.8 % |
| Boil | Hallertau | 30 g | 43 min | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| FM 53 | Ale | Slant | 112 ml | --- |