

# rauchlager

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **6.4**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (86.2%)	80 %	5
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	4
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (4.3%)	73 %	120
Grain	Weyermann - Acidulated Malt	0.2 kg (3.4%)	80 %	6
Grain	Weyermann - Melanoiden Malt 60-80 EBC	0.1 kg (1.7%)	81 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	15 g	60 min	14.3 %
Boil	Tettnang	50 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	400 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	5 g	Boil	10 min

## Notes

- 60% DEMI  
*Sep 23, 2020, 1:26 PM*