

Rauchmarzen

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **11.7**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Smoked Malt	1.9 kg (82.6%)	80 %	18
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (13%)	73 %	120
Grain	Barley, Flaked	0.1 kg (4.3%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnang	12 g	60 min	4 %
First Wort	Tettnang	18 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Liquid	100 ml	Fermentis