

# Rauchpils

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **7.3**
- Style **Classic Rauchbier**

## 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 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Brzoząą	1 kg (23.3%)	82 %	10
Grain	Viking Malt Wędzony Czereśnią	1 kg (23.3%)	82 %	10
Grain	Strzegom Monachijski typ I	1 kg (23.3%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (23.3%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	30 min	11 %
Boil	Oktawia	25 g	20 min	7.1 %
Boil	Oktawia	25 g	5 min	7.1 %