

131 Rauchmarzen

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **9.6**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.1C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **73C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	2 kg (30.8%)	80 %	5
Grain	Wędzony bukiem Viking Malt	2 kg (30.8%)	82 %	10
Grain	Strzegom Monachijski typ I	2 kg (30.8%)	79 %	16
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (7.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer taurus	20 g	50 min	15.8 %
Boil	Saaz (Czech Republic)	15 g	20 min	4 %
Boil	Hallertau	25 g	20 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	200 ml	Wyeast Labs