

# Poszło z dymem - Rauchmaerzen

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **8.4**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (35.1%)	80 %	16
Grain	Strzegom Monachijski typ II	1 kg (17.5%)	79 %	22
Grain	Viking Wędzony bukiem	2 kg (35.1%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (8.8%)	80 %	3
Grain	Melanoiden Malt	0.2 kg (3.5%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	25 g	60 min	8 %
Boil	Hallertau	10 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	500 ml	Fermentis

## Notes

- Zacieranie dekokcyjne dwuwarowe

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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