

# Rauch

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **17.3**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

| Type  | Name                             | Amount        | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Słód Wędzony Steinbach           | 5 kg (78.1%)  | 80 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 1 kg (15.6%)  | 73 %  | 120 |
| Grain | Viking Pale Ale malt             | 0 kg          | 80 %  | 5   |
| Grain | Caraaroma                        | 0.4 kg (6.3%) | 78 %  | 400 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 25 g   | 60 min | 5.1 %      |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 25 ml  | Fermentum Mobile |