

# Rauchbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **29**
- SRM **10.2**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **19 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2 kg (63.1%)	81 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (15.8%)	79 %	16
Grain	Strzegom Pilzneński	0.35 kg (11%)	80 %	4
Grain	Biscuit Malt	0.2 kg (6.3%)	79 %	45
Grain	Caramel/Crystal Malt - 60L	0.1 kg (3.2%)	74 %	118
Grain	Black (Patent) Malt	0.02 kg (0.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	9 g	60 min	10 %
Boil	Lublin (Lubelski)	13 g	60 min	3.5 %
Boil	Lublin (Lubelski)	12 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	159 ml	Fermentis

## Notes

- 14.2 brix, 11.5 l w fermentorze  
*Feb 18, 2023, 10:46 PM*