

# Rauchbier

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **30**
- SRM **17.8**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (59.9%)	80 %	5
Grain	Monachijski	2 kg (24%)	80 %	16
Grain	Biscuit Malt	0.4 kg (4.8%)	79 %	45
Grain	Caraaroma	0.3 kg (3.6%)	78 %	400
Grain	Weyermann Caramunich 3	0.3 kg (3.6%)	76 %	150
Grain	Weyermann - Melanoiden Malt	0.3 kg (3.6%)	81 %	53
Grain	Weyermann - Dehusked Carafa III	0.05 kg (0.6%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	10 g	30 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis