

# RauchCzereśnia

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **22.3**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnia	5 kg (94.3%)	82 %	10
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.8%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8.8 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
CALIFORNIAN LAGER M54	Ale	Dry	10 g	Mangrove Jack's