

Torfowy Rauchbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **20.2**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rauch Malz Best	3 kg (67.6%)	77 %	6
Grain	Carafa II Best	0.24 kg (5.4%)	65 %	1100
Grain	Peated	1.2 kg (27%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mittelfrüh	13 g	60 min	5.2 %
Boil	Magnum Hallertauer	15 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2206 Bavarian Lager	Lager	Liquid	10.1 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Biersol	6 g	Boil	10 min

Water Agent	Milchsäure	1.8 g	Mash	70 min
Water Agent	NaCl sol kuchenna	1.8 g	Mash	70 min