

Lekko dymiony Lager II

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **19**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (83.3%) | 80 % | 4 |
| Grain | Słód Wędzony Steinbach | 0.3 kg (6.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 0.5 kg (10.4%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 20 g | 60 min | 8.9 % |
| Whirlpool | Hallertau Blanc | 15 g | 0 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 200 ml | Fermentis |