

26. Lutra Kveik Rauchock 2.0

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **26**
- SRM **8.6**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.75 kg (53.4%)	80 %	5
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (14.2%)	80 %	20
Grain	Abbey Malt Weyermann	0.15 kg (2.1%)	75 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (7.1%)	81 %	53
Grain	Viking Pale Ale malt	1.5 kg (21.4%)	80 %	5
Grain	Simpsons - Crystal Medium	0.125 kg (1.8%)	74 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	11.2 %
Boil	Magnat	80 g	2 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	150 ml	Omega

Notes

- 01.09.2022 - 17 blg - zadano drozdze końcowy 3,5 blg
Sep 2, 2022, 10:00 AM