

Farmhouse #1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **37**
- SRM **27.8**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pale Ale (BESTMALZ)	1.5 kg (55.6%)	82.8 %	15
Grain	Viking Smoked Wheat Malt	1 kg (37%)	82 %	25
Grain	Carafa I	0.1 kg (3.7%)	70 %	1770
Grain	Special B Malt	0.1 kg (3.7%)	65.2 %	945

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	30 min	11 %
Boil	East Kent Goldings (EKG)	15 g	20 min	5 %
Boil	Fuggle	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
fm601	Ale	Liquid	30 ml	fermentum mobile