

## Rauch #1

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (28.6%)	85 %	8
Grain	Casle Malting Whisky Nature	1 kg (28.6%)	85 %	4
Grain	Strzegom wędzony torfem	1 kg (28.6%)	85 %	4
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	30 min	5.1 %
Boil	Fuggles	20 g	30 min	4.5 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	5 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	200 ml	Fermentum Mobile