

# Rauch

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **11**
- SRM **17.3**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (78.1%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	1 kg (15.6%)	73 %	120
Grain	Viking Pale Ale malt	0 kg	80 %	5
Grain	Caraaroma	0.4 kg (6.3%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	25 ml	Fermentum Mobile