

# Rauchbier 3 Schlenkerla

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **18.1**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC  |
|-------|-----------------|----------------|-------|------|
| Grain | Rauch Malz Best | 4.3 kg (95.6%) | 77 %  | 6    |
| Grain | Carafa II Best  | 0.2 kg (4.4%)  | 65 %  | 1100 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Magnum Hallertauer | 15 g   | 60 min | 12.1 %     |

## Yeasts

| Name                    | Type  | Form   | Amount | Laboratory  |
|-------------------------|-------|--------|--------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 10 ml  | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |

## Notes

- Carafa special tylko 200g  
*Aug 7, 2019, 8:16 PM*