Rauchbier

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **25**
- SRM **20.7**

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 **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1 kg *(14.3%)*	79 %	10
Grain	Strzegom Pilzneński	1 kg *(14.3%)*	80 %	4
Grain	Viking Malt Wędzony	3 kg *(42.9%)*	82 %	10
Po 1 kg: wędzone czereśnią, wiśnią i jabłonią				
Grain	Strzegom Karmel 300	1 kg *(14.3%)*	70 %	299
Grain	Strzegom Monachijski typ II	1 kg *(14.3%)*	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	8 g	Safale