

# Rauchbier

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **22**
- SRM **14.9**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	4 kg (59.7%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	1 kg (14.9%)	80 %	3
Grain	Strzegom Monachijski typ II	1 kg (14.9%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	Carafa III	0.2 kg (3%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	40 min	11 %
Boil	lunga	10 g	20 min	11 %
Boil	lunga	30 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	100 ml	---