

# Rauchbier

Rauchbier (6 B)

**Type:** All Grain  
**Batch Size:** 120,00 L  
**Boil Size:** 140,00 L  
**Boil Time:** 90 min  
**End of Boil Vol:** 137,16 L  
**Final Bottling Vol:** 120,00 L  
**Fermentation:** Lager, Single Stage

**Date:** 06 Apr 2023  
**Brewer:** BR Craft  
**Asst Brewer:**  
**Equipment:** Experimental  
**Efficiency:** 67,00 %  
**Est Mash Efficiency:** 67,0 %  
**Taste Rating:** 30,0



**Taste Notes:**

## Ingredients

| Amt      | Name                                       | Type  | # | %/IBU     | Volume  |
|----------|--|-------|---|-----------|---------|
| 20,00 kg | Malte Pilsen Agrária (3,8 EBC)             | Grain | 1 | 58,3 %    | 13,04 L |
| 10,00 kg | Smoked Malt (Weyermann) (4,5 EBC)          | Grain | 2 | 29,2 %    | 6,52 L  |
| 2,00 kg  | Abbey Malt (43,0 EBC)                      | Grain | 3 | 5,8 %     | 1,30 L  |
| 2,00 kg  | Caramunich II (Weyermann) (110,0 EBC)      | Grain | 4 | 5,8 %     | 1,30 L  |
| 0,30 kg  | Carafa Special I (Weyermann) (850,0 EBC)   | Grain | 5 | 0,9 %     | 0,20 L  |
| 85,00 g  | Hallertau Magnum [13,20 %] - Boil 60,0 min | Hop   | 6 | 24,2 IBUs | -       |
| 10,0 pkg | Pinnacle Pilsner (Pinnacle #) [50,28 ml]   | Yeast | 7 | -         | -       |

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,059 SG  
**Est Final Gravity:** 1,013 SG  
**Estimated Alcohol by Vol:** 6,2 %  
**Bitterness:** 24,2 IBUs  
**Est Color:** 26,1 EBC

**Measured Original Gravity:** 1,059 SG  
**Measured Final Gravity:** 1,018 SG  
**Actual Alcohol by Vol:** 5,4 %  
**Calories:** 563,7 kcal/l

## Mash Profile

**Mash Name:** Temperature Mash, 2 Step, Full Body  
**Sparge Water:** 84,35 L  
**Sparge Temperature:** 75,6 C  
**Adjust Temp for Equipment:** FALSE  
**Est Mash PH:** 5,61  
**Measured Mash PH:** 5,20

**Total Grain Weight:** 34,30 kg  
**Grain Temperature:** 22,2 C  
**Tun Temperature:** 22,2 C  
**Target Mash PH:** 5,20  
**Mash Acid Addition:** None  
**Sparge Acid Addition:** None

## Mash Steps

| Name             | Description                    | Step Temperature | Step Time |
|------------------|--------------------------------|------------------|-----------|
| Saccharification | Add 90,00 L of water at 72,3 C | 66,0 C           | 30 min    |
| Alfa             | Heat to 72,0 C over 6 min      | 72,0 C           | 30 min    |
| Mash Out         | Heat to 78,0 C over 6 min      | 78,0 C           | 10 min    |

**Sparge:** Fly sparge with 84,35 L water at 75,6 C

**Mash Notes:** Two step profile with a protein rest for mashes with unmodified grains or adjuncts. Temperature mash for use when mashing in a brew pot over a heat source such as the stove. Use heat to maintain desired temperature during the mash.

## Carbonation and Storage

**Carbonation Type:** Keg  
**Pressure/Weight:** 86,48 KPA  
**Keg/Bottling Temperature:** 7,2 C  
**Fermentation:** Lager, Single Stage  
**Fermenter:**

**Volumes of CO2:** 2,3  
**Carbonation Est:** Keg with 86,48 KPA  
**Carbonation (from Meas Vol):** Keg with 86,48 KPA  
**Age for:** 14,00 days  
**Storage Temperature:** 9,0 C

## Notes

