

Classic Rauchbier

Classic Rauchbier (22 A)

Type: 100% Grão
Batch Size: 20,00 l
Boil Size: 27,38 l
Boil Time: 60 min
End of Boil Vol: 22,88 l
Final Bottling Vol: 19,50 l
Fermentation: Lager, Single Stage
Taste Notes:

Date: 13 Nov 2013
Brewer: Amadeu
Asst Brewer:
Equipment: Meu Equipamento
Efficiency: 75,00 %
Est Mash Efficiency: 82,5 %
Taste Rating: 30,0



Ingredientes

Qtd	Nome	Tipo	#	%IBU
2,00 kg	*Defumado - Smoked Malt (Weyermann) (2,3 SRM)	Grão	1	43,3 %
1,55 kg	*Pilsen AGRÁRIA (1,7 SRM)	Grão	2	33,5 %
0,85 kg	*Pale Malt (Weyermann) (3,3 SRM)	Grão	3	18,4 %
0,12 kg	*Carafa Special II (Weyermann) (583,8 SRM)	Grão	4	2,6 %
0,10 kg	*Caraaroma (Weyermann) (203,0 SRM)	Grão	5	2,2 %
13,00 g	*Nugget [11,90 %] - Fervura 60,0 min	Lúpulo	6	18,9 IBUs
9,50 g	*Hallertauer Tradition [10,00 %] - Fervura 5,0 min	Lúpulo	7	2,3 IBUs
1,0 pkg	Pilsner Urquell (Bio4 #SY001) [50,00 ml]	Levedura	8	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,054 SG
Est Final Gravity: 1,016 SG
Estimated Alcohol by Vol: 5,0 %
Bitterness: 21,2 IBUs
Est Color: 18,1 SRM

Measured Original Gravity: 1,048 SG
Measured Final Gravity: 1,010 SG
Actual Alcohol by Vol: 5,0 %
Calories: 446,3 kcal/l

Mash Profile

Mash Name: Temperature Mash, 1 Step, Full Body
Sparge Water: 21,46 l
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 4,62 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Mash PH: 5,20

Passos da Mostura

Nome	Descrição	Temperatura	Tempo
Saccharification	Adicionar 12,04 l de água até 75,7 C	68,9 C	40 min
Mash Out	Aqueça até 75,6 C por 10 min	75,6 C	10 min

Sparge: Lavagem com 21,46 l de água a 75,6 C

Mash Notes: 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: Garrafa
Pressure/Weight: 104,37 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Lager, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Engarrafar com 104,37 g Table Sugar - Açúcar Refinado
Age for: 30,00 days
Storage Temperature: 15,6 C

Notes

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