

Jim Burt

Smoke On The Water Rauchbier

Rauchbier (6 B)

Type: All Grain
Batch Size: 5.50 gal
Boil Size: 8.28 gal
Boil Time: 60 min
End of Boil Vol: 7.03 gal
Final Bottling Vol: 5.00 gal
Fermentation: Lager, Single Stage

Date: 13 Aug 2016
Brewer: Jim Burt
Asst Brewer:
Equipment: J&J Bayou Classic 16 Gal. BIAB
Efficiency: 64.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
9.50 gal	3625 Rath Ave. Endwell, N.Y. Water	Water	1	-
6.00 g	Epsom Salt (MgSO4) (Mash 60.0 mins)	Water Agent	2	-
4.00 g	Gypsum (Calcium Sulfate) (Mash 60.0 mins)	Water Agent	3	-
2.00 g	Calcium Chloride (Mash 60.0 mins)	Water Agent	4	-
1.00 Items	Campden Tablet (Mash 60.0 mins)	Water Agent	5	-
5 lbs	Cherry Wood Smoked Malt (5.0 SRM)	Grain	6	40.8 %
3 lbs 8.0 oz	Munich Malt, Germany (Avangard) (8.5 SRM)	Grain	7	28.6 %
3 lbs 8.0 oz	Pale Malt (2 Row) GER (3.0 SRM)	Grain	8	28.6 %
4.0 oz	De-Bittered Black Malt (Dingemans) (550.0 SRM)	Grain	9	2.0 %
1.00 oz	Liberty [4.30 %] - Boil 60.0 min	Hop	10	13.0 IBUs
1.00 oz	Liberty [4.30 %] - Boil 30.0 min	Hop	11	10.0 IBUs
1.00 tbsp	Irish Moss (Boil 15.0 mins)	Fining	12	-
2.0 pkg	Safalger Lager (DCL/Fermentis #W-34/70) [50.28 ml]	Yeast	13	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1.051 SG
Est Final Gravity: 1.011 SG
Estimated Alcohol by Vol: 5.3 %
Bitterness: 23.0 IBUs
Est Color: 15.4 SRM

Measured Original Gravity: 1.052 SG
Measured Final Gravity: 1.010 SG
Actual Alcohol by Vol: 5.5 %
Calories: 172.0 kcal/12oz

Mash Profile

Mash Name: BIAB 02 Light/Medium Body (150F)
Sparge Water: 0.00 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: FALSE
Est Mash PH: 5.30
Measured Mash PH: 5.40

Total Grain Weight: 12 lbs 4.0 oz
Grain Temperature: 65.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.30
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 36.71 qt of water at 155.2 F	150.0 F	60 min

Sparge: If steeping, remove grains, and prepare to boil wort