

# (2024.Q1.1) Misty Maiden's Smoked Delight



Rauchbier

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
<b>23 L</b>	<b>2 L</b>	<b>120 mins</b>	<b>72%</b>	<b>22.90 L</b>	<b>15.22 L</b>
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
<b>1.057</b>	<b>1.012</b>	<b>28.7</b>	<b>31.4</b>	<b>5.86%</b>	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

## Fermentables

	Amount	Usage	PPG	EBC
Bohemian Pilsner Supplier: Weyermann	2.10 kg (33%)	<b>Mash</b>	38.0	3.6
Beech Smoked Barley Malt (Rauchmalz) Supplier: Weyermann	1.90 kg (30%)	<b>Mash</b>	36.8	3.9
Munich II Supplier: Weyermann	1.11 kg (17%)	<b>Mash</b>	37.8	22.5
Caramunich II Supplier: Weyermann	0.60 kg (9%)	<b>Mash</b>	34.8	124.2
Vienna Malt Supplier: Weyermann	0.28 kg (4%)	<b>Mash</b>	37.8	5.9
Carapils Supplier: Weyermann	0.28 kg (4%)	<b>Mash</b>	33.6	5.0
Carafa Special III Supplier: Weyermann	0.13 kg (2%)	<b>Mash</b>	34.8	926.6

## Mash Steps

	Temp	Time
Mash In	45 °C	30 min
Mash Step 2	66 °C	30 min
Mash Step 3	72 °C	30 min

## Mash Steps

	<b>Temp</b>	<b>Time</b>
Mash Out	77 °C	10 min

## Hops

	<b>Amount</b>	<b>Type</b>	<b>Usage</b>	<b>Time</b>	<b>AA</b>
Tettnang (IBU: 17.4)	36.00 g (53%)	Pellet	Boil	75 min	4.5
Tettnang (IBU: 6.4)	16.00 g (24%)	Pellet	Boil	30 min	4.5
Tettnang (IBU: 5.0)	16.00 g (24%)	Pellet	Boil	15 min	4.5

## Yeast

	<b>Amount</b>	<b>Attenuation</b>
Lallemand Nottingham Yeast	16 g	75 %

## Extras

	<b>Amount</b>	<b>Usage</b>	<b>Time</b>
Protafloc	0.5 each	Boil	15 min
Fermax Yeast Nutrient	3 g	Boil	15 min
Amylase Enzyme	1.8 g	Primary	0 days

## Fermentation Steps

	<b>Temp</b>	<b>Time</b>
Fermentation 1	18 °C	10 days

## Notes