

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



Rauchbier

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
23 L	2 L	120 mins	72%	22.30 L	15.63 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.055	1.012	29.2	30.8	5.65%	

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

Fermentables

	Amount	Usage	PPG	EBC
Bohemian Pilsner Supplier: Weyermann	2.10 kg (34%)	Mash	38.0	3.6
Beech Smoked Barley Malt (Rauchmalz) Supplier: Weyermann	1.70 kg (28%)	Mash	36.8	3.9
Munich II Supplier: Weyermann	1.11 kg (18%)	Mash	37.8	22.5
Caramunich II Supplier: Weyermann	0.56 kg (9%)	Mash	34.8	124.2
Vienna Malt Supplier: Weyermann	0.28 kg (5%)	Mash	37.8	5.9
Carapils Supplier: Weyermann	0.28 kg (5%)	Mash	33.6	5.0
Carafa Special III Supplier: Weyermann	0.13 kg (2%)	Mash	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

	Temp	Time
Mash Out	77 °C	10 min

Hops

	Amount	Type	Usage	Time	AA
Tettnang (IBU: 17.7)	36.00 g (53%)	Pellet	Boil	75 min	4.5
Tettnang (IBU: 6.5)	16.00 g (24%)	Pellet	Boil	30 min	4.5
Tettnang (IBU: 5.1)	16.00 g (24%)	Pellet	Boil	15 min	4.5

Yeast

	Amount	Attenuation
Lallemand Nottingham Yeast	16 g	75 %

Extras

	Amount	Usage	Time
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

	Temp	Time
Fermentation 1	18 °C	10 days

Notes