



DOM: 00/00 13600

# RAUCHBIER (SMOKED BEER)

**BJCP 2015: 6B** 



### **ALL-GRAIN METHOD (13600)**

2.8kg WY Smoked Beechwood



#### **SPECIALTY MALTS**

1.75kg WY Munich T11kg WY Pilsner0.3kg WY Melanoidin0.1kg WY Carafa Special II



#### **VITAL BEER STATS**

Batch Volume: 23 litres Wyeast 2206

WLP800

Boil Volume: 28 litres MG Premium Lager

34/70

Mash time: 60 mins @ 65°C LalBrew Köln

**Boil time: 60 mins** 



### **HOPS**

60g Hallertau @ 60 (Bittering hops) 30g Hallertau @ 10 (Flavour hops)



## **OTHER ADDITIONS**

Whirlfloc tablet @ 10 (Boil)



#### **SUGGESTED YEAST**

Wyeast 2206 Bavarian Lager WLP800 Pilsner Lager SafLager 34/70 LalBrew Köln Kölsch Morgans Premium Lager MJ M76 Bavarian Lager



## **BREWDAY RECORD KEEPING**

Date Brewed:
Vol into Fermenter:
Original Gravity:
Fermentation temp:
No. of days in Fermenter:
Final Gravity:
ABV:
Veast strain used:



Batch volume: 231 Pre-boil volume: 281

Mash temp: 65°C Mash time: 60 mins Boil time: 60 mins

Estimated O.G.: 1.056 Estimated F.G.: 1.013 Estimated ABV: 5.6%

SRM: 13.5 IBUS: 30

## **NOTES**



MY RATING:

Tasting date:

**Appearance:** 

Aroma:

Taste:

**Overall:** 

## BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

**Overall:** An elegant, malty German amber lager with a balanced, complementary beechwood smoke character. Toasty-rich malt in aroma and flavour, restrained bitterness, low to high smoke flavour, clean fermentation profile, and an attenuated finish are characteristic.

**Aroma:** Blend of smoke and malt, with varying balance and intensity. The beechwood smoke character an range from subtle to fairly strong, and can seem smoky, woody, or bacon-like.

**Appearance:** This should be a very clear beer. Medium amber/light copper to dark brown colour.

**Flavour:** Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity. Moderate balanced, hop bitterness with moderate to no hop flavour. Clean lager fermentation character.

**Mouthfeel:** Medium body. Medium to medium-high carbonation. Smooth lager character. Significant astringent, phenolic harshness is inappropriate.