



RAUCHBIER (SMOKED BEER)



ALL-GRAIN METHOD (13600)

- 2.8kg WY Smoked Beechwood



SPECIALTY MALTS

- 1.75kg WY Munich T1
- 1kg WY Pilsner
- 0.3kg WY Melanoidin
- 0.1kg WY Carafa Special II



SUGGESTED YEAST

Liquid:

- Wyeast 2206
Bavarian Lager

Dry:

- SafLager W34/70
- Lallemend Kolsh
- MG Premium Lager
- MJ M76 Bavarian Lager



HOPS

Note: Times refer to 'time remaining in boil'

- | | | | | |
|-------|-----------|---|--------|------------------|
| ▪ 60g | Hallertau | @ | 60 min | (Bittering hops) |
| ▪ 30g | Hallertau | @ | 10 min | (Flavour hops) |



OTHER ADDITIONS

Note times refer to
'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au,
All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

Batch volume: 23l

Pre-boil volume: 28l

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:

1 2 3 4 5

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.