

Bamberg Lager

Rauchbier
Recipe by **DOUG WALKER**



Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
44 L	1.5 L	60 mins	78%	30.65 L	26.45 L
OG (SG)	FG (SG)	IBU	Colour (SRM)	ABV	
1.052	1.014	25.1	11.3	5.02%	

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

Fermentables	Amount	Usage	PPG	SRM
Smoked Supplier: Custom Fermentable	3.75 kg (39%)	Mash	36.8	3.0
Pilsner Supplier: Weyermann	3.75 kg (39%)	Mash	37.8	1.7
Munich II Supplier: Weyermann	2.00 kg (21%)	Mash	37.8	11.4
Carafa II Supplier: Weyermann	0.22 kg (2%)	Late Addition	35.8	416.3

Mash Steps	Temp	Time
Protein	50 °C	10 min
Low rest	63 °C	30 min
High rest	70 °C	30 min
Mash out	78 °C	10 min

Hops	Amount	Type	Usage	Time	AA
Magnum (IBU: 25.1)	27.40 g (100%)	Pellet	Boil	60 min	15.7

Yeast	Amount	Attenuation
SafLager Lager	80 g	63 %
Product Code: W-34/70		

Extras	Amount	Usage	Time
Fermax Yeast Nutrient	23 g	Mash	0 min
Whirlfloc	0.5 each	Boil	20 min

Water Additions	Mash	Sparge
Salt & Acid additions		
Calcium Chloride	8.7 g	0.5 g
Sodium Bicarbonate (Baking Soda)	6.11 g	0.34 g
Lactic Acid 88%	4.23 ml	0.52 ml
Calcium Sulphate (Gypsum)	4.3 g	0.25 g

Notes

Overdid my Water Additions due to incorrect style (was historical)