



soundhomebrew.com
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YOU MADE WHAT?!?

RAUCHBIER

OG: 1.051 **Color:** 15.1 SRM
FG: 1.014 **ABV:** ~4.9%
IBU: 21.7

Extract	Weight	Percent
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Pilsener DME	3 lbs	43
Munich LME	3.3 lbs	39.1

Steeping Grains	Weight	Percent
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CaraMunich	0.75 lb	9.8
Melanoidin	0.25 lb	3.3
Smoked Malt	0.25 lb	3.3
Black Malt	2 oz	1.6

Hops	Weight	IBU
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Hallertau, 60 min	1 oz	18.1
Hallertau, 10 min	1 oz	3.6

Yeast

White Labs German Lager WLP830, Wyeast Bohemian Lager 2124, or Fermentis Saflager S-23

From the BJCP Style Guidelines

bjcp.org

Category 32A - Classic Style Smoked Beer

A historical specialty of the city of Bamberg, in the Franconian region of Bavaria in Germany. Beechwood-smoked malt is used to make a Märzen-style amber lager. The smoke character of the malt varies by maltster; some breweries produce their own smoked malt (rauchmalz).

The intensity of smoke character can vary widely; not all examples are highly smoked. Allow for variation in the style when judging. Other examples of smoked beers are available in Germany, such as the Bocks, Hefe-Weizen, Dunkel, Schwarz, and Helles-like beers, including examples such as Spezial Lager. Brewers entering these styles should use Other Smoked Beer (22B) as the entry category.

Generally follows the aroma profile, with a blend of smoke and malt in varying balance and intensity, yet always complementary. Märzen-like qualities should be noticeable, particularly a malty, toasty richness, but the beechwood smoke flavor can be low to high. The palate can be somewhat malty and sweet, yet the finish can reflect both malt and smoke. Moderate, balanced, hop bitterness, with a medium-dry to dry finish (the smoke character enhances the dryness of the finish). Noble hop flavor moderate to none. Clean lager character with no fruity esters, diacetyl or DMS. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are inappropriate.

Vital Statistics:	OG: 1.050 – 1.057	IBUs: 20 – 30
ABV: 4.8 – 6%	FG: 1.012 – 1.016	SRM: 12 – 22

Commercial Examples: Schlenkerla Rauchbier Märzen, Kaiserdom Rauchbier, Eisenbahn Rauchbier, Victory Scarlet Fire Rauchbier, Spezial Rauchbier Märzen, Saranac Rauchbier-Lager, Gordon Biersch Vienna Lager, Capital Wisconsin Amber, Olde Saratoga Lager, Penn Pilsner

ALL GRAIN CONVERSION

Replace the extracts with the following base malts:
4 Lbs. Pilsner Malt
4 Lbs. Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: _____ OG Reading: _____ FG Reading: _____ Transfer Date: _____ Bottled/Kegged: _____
