

# RAUCHBIER (All Grain)

Official NORTHERN BREWER Instructional Document

German for “smoke beer,” this lager style features a rich, warm smoke flavor and aroma and is a specialty of the Bavarian city of Bamberg. Our Rauchbier is based on the Oktoberfest style - an amber-red lager with an off-white head, substantial maltiness, and a subtle wood-fire smokiness from beechwood-smoked rauchmalt. Just enough bitterness to provide balance and a clean, malty finish. Enjoy this one in front of a blazing fire.

## OG 1.055 READY: 2 MONTHS

Suggested fermentation schedule:

- 1-2 weeks primary; 4 weeks cold secondary;  
2 weeks bottle conditioning

## MASH INGREDIENTS

- 3 lbs. German Pilsner Malt
- 4 lbs. German Munich Malt
- 3 lbs. Weyermann Smoked Malt (Rauchmalt)
- 0.5 lbs. Weyermann CaraMunich I

## BOIL ADDITIONS & TIMES

- 1 oz. German Perle (60 min)

## YEAST

- If you chose dry yeast:

### **SAFLAGER W-34/70.**

Optimum temperature: 48-59°F

- If you chose liquid yeast:

### **WYEAST #2206 BAVARIAN LAGER YEAST.**

Optimum temperature: 46-56°F

## MASH SCHEDULE: OPTION A

### TRADITIONAL MULTI STEP

Protein Rest: 122° F for 20 minutes

Beta Sacch' Rest: 149° F for 30 minutes

Alpha Sacch' Rest: 158 F for 30 minutes

Mashout: 170° F for 10 minutes

## MASH SCHEDULE: OPTION B

### SINGLE INFUSION

Sacch' Rest: 152° F for 60 minutes

Mashout: 170° F for 10 minutes

## BOIL ADDITIONS & TIMES

1 oz. German Perle (60 min)

## YEAST

If you chose dry yeast:

### **SAFLAGER W-34/70.**

Optimum temperature: 48-59°F

If you chose liquid yeast:

### **WYEAST #2206 BAVARIAN LAGER YEAST.**

Optimum temperature: 46-56°F