

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.

O.G: 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

- **DRY YEAST (DEFAULT):**
Saflager W-34/70 Lager Yeast.
Optimum temp: 48°-59° F.
- **LIQUID YEAST OPTION:**
Wyeast 2206 Bavarian Lager Yeast.
Apparent attenuation: 73-77%. Flocculation: medium.
Optimum temp: 46°-56° F.

PRIMING SUGAR

- 5 oz Priming Sugar (save for Bottling Day)

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

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