

# LOVE2BREW

## CLASSIC RAUCHBIER (ALL-GRAIN)



A Classic Rauchbier is a smoked lager beer with a deep rooted history stemming from Bamberg, Germany. We use authentic German Beechwood smoked malt (Rauchmalz) as 97% of our grains for this incredibly smoke-forward brew! Smoke and bacon will consume your senses when you take your first whiff of this dark amber brew. The taste profile is an incredibly clean, malt forward beer that has strong but very palatable smokey flavors and notes of slight malty sweetness that your mouth a little dry and thirsty for more! Hops flavor and aroma is not present in this beer which keeps it very true to style. Our Classic Rauchbier is a great way to experience old world German tradition right in the comfort of your own home!

### KIT STATISTICS

- 2 Weeks Primary Fermentation
- 4 Weeks Secondary Fermentation
- 2 Weeks Bottle Conditioning
- Original Gravity: 1.057
- 5.8% ABV (Estimated)
- IBUs: 25.1
- SRM: 14.6 (Dark Amber)
- 60 Minute Boil

### HOME BREW KIT CONTENTS

#### Malts & Specialty Grains

- 10.5 lb. Beechwood Smoked Malt
- 5 oz. Carafa II

#### Hops

- 1.5 oz. Hallertau Hersbrucker (Bittering)

#### Yeast Choices:

- Saflager S-23
- German Lager Yeast (WLP830)

#### Other

- 5 oz. Priming Sugar

**NOTE:** This kit uses **Lager Yeast** which needs to ferment at ~50°F. Please see our [love2learn](#) article about proper lagering techniques.

### MASH INGREDIENTS:

- 10.5 lb. Beechwood Smoked Malt
- 5 oz. Carafa II

### MASH SCHEDULE:

Saccharification Rest: 154°F for 60 minutes

Mashout: 168°F for 10 minutes

### BOIL ADDITIONS

- 1 .5 oz. Hallertau Hersbrucker (Bittering)

If you have any questions while brewing your beer call us at 1.888.654.5511 or email [support@love2brew.com](mailto:support@love2brew.com). We're open 7 days a week to help you brew the best beer possible!

Be sure to visit [www.love2brew.com](http://www.love2brew.com) for new recipes and ingredients! In addition we feature new articles daily about brewing and our [love2learn](#) section which houses one of the largest homebrewing article collections in the world!