

Rauchbier

1. What is a rauchbier

- a. A German smoked Marzen
- b. BJCP category 6B
 - i. *"An elegant malty German amber lager with a balanced complementary beechwood smoke character. Toasty-rich malt in aroma and flavor, restrained bitterness, low to high smoke flavor, clean fermentation profile, and an attenuated finish"*
 - ii. Other variations: Smoked Dunkles Bock, Weissbier, Dunkel, Schwarzbier and helles should be entered in the Classic Style Smoked Beer Category (32A)
- c. Smoke should be clean and pleasant not acrid, bitter, greasy, or creosote-like. No sulfur, rubber or phenolics
 - i. Kind of bacon like
- d. Smoke level can be mild or intense
 - i. Note that the first sip can be quite intense and it usually takes a few sips for your palate to adjust.
- e. Very balanced and highly drinkable by the Liter

2. History

- a. Historically brown malts would pick up smoke from the grain drying process.
- b. Smoked beers seem to be regional, with a few locations perfecting the process
 - i. Gratzler, a smoked wheat beer from Poland
 - ii. Lichtenhainer, a sour wheat beer from central Germany used smoked barley
 - iii. A number of smoked beers come from Bamberg in Northern Bavaria
 1. Rauchbier (Smoked Marzen)
 2. Smoked Doppelbock
 3. Smoked helles
- c. Interestingly Weyermann was started in Bamberg in 1879
- d. Schlenkerla
 - i. Brewery started in 1405
 - ii. 1866 first generation brewers from Graser/Trum family runs the brewery
 - iii. Schlenkerla is the nickname of the 2nd generation brewer and refers to the limp he had.
 - iv. Current brewer, Matthias, is 6th generation
 - v. Schlenkerla smokes the grains before malting
 - vi. 1.5 days in smoker then malted
 - vii. Smoked malt is 100% of grist
 - viii. Double Decocted
 - ix. Bitterness hop addition only
 - x. Lager 2-3 months (6 months for oak bock) in caves under the city
 - xi. 8-10C for lager
 - xii. Filtered with DE

3. Brewing

- a. Rauchmalz is required for the style
 - i. Can be up to 100% of the grist
 - ii. Beechwood smoked is ideal
 - iii. A vienna style malt
- b. With smoked malt freshness is important
 - i. Smoke intensity drops quickly with time
 - ii. Freshness is key to a consistent level of smoke

- c. Water
 - i. If getting a lot of phenolics, try reducing chlorine level in the water which can accentuate phenols.
- 4. Example recipe #1
 - a. Make the Marzen recipe talked about last time but replace the pilsner malt with German Smoked Malt (Rauchmalz)
 - i. Since the Rauchmalz is a bit complex, also consider increasing its percentage and reducing the munich malt.
- 5. Example recipe #2 (BYO)
 - a. O.G 1.053
 - b. F.G 1.013
 - c. IBU 21
 - d. SRM 16
 - e. ABV 5.3%
 - f. Grist
 - i. 53% German smoked malt (rauchmalz)
 - ii. 28% Munich (6L)
 - iii. 9% Dark Munich (9L)
 - iv. 4.5% Aromatic
 - v. 4.5% Caramunich III
 - vi. 1% Carafo Special III
 - g. Mash (oll but dark grains)
 - i. Protein reset 122F 15min
 - ii. Mash 146 40 min
 - iii. Mash 158F 20 min
 - iv. Add dark grains
 - v. Mashout 168F 15 min
 - h. Boil 90 minutes
 - i. Hops
 - i. 5.3 AAU Hallertauer @ 60min (1.5oz 3.5%)
 - ii. ½ oz Hallertauer @ 5 min
 - j. Yeast
 - i. WLP830 German Lager
 - ii. Pitch 50-55F, raise temp over time
 - iii. When done, raise temp 5F for 2 days
 - iv. Crash to 32F and lager for 1-3 months