

## #37 RauchDunkel

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **11.8**
- Style **Black IPA**

### Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - wiedeński	1.4 kg (31.8%)	79 %	7
Grain	Słodownia Strzegom - monachijski I	1.4 kg (31.8%)	79 %	12
Grain	Słodownia Strzegom - wędzony bukiem	1.4 kg (31.8%)	79 %	4
Grain	Weyermann - Chocolate Rye	0.2 kg (4.5%)	20 %	650

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	55 g	45 min	3.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM30 - Bohemska rapsodia	Lager	Culture	200 g	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min