

42. Dymione

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **19.6**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 1.7 kg (30.4%) | 80 % | 3 |
| Grain | Słód Wędzony Steinbach | 2 kg (35.7%) | 80 % | 5 |
| Grain | Pilzneński | 1.3 kg (23.2%) | 81 % | 4 |
| Grain | Caraaroma | 0.5 kg (8.9%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (1.8%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Hallertau | 40 g | 60 min | 5.4 % |
| Boil | Saaz (USA) | 15 g | 5 min | 3.75 % |