

# Dymek

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **9.6**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	2 kg (40%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (40%)	79 %	16
Grain	Red Active Viking Malt	1 kg (20%)	75 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	30 min	12 %
Boil	Marynka	50 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis