

Schlotfegerla

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **47.5**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.1 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **68 C**, Time **5 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **60.6C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **5 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------|--------------|-------|------|
| Grain | Münchner Malz Best | 2.3 kg (46%) | 78 % | 20 |
| Grain | Rauch Malz Best | 2 kg (40%) | 77 % | 6 |
| Grain | Caramunich II Best | 0.4 kg (8%) | 73 % | 120 |
| Grain | Carafa II Best | 0.1 kg (2%) | 65 % | 1100 |
| Grain | Carahell Best | 0.1 kg (2%) | 75 % | 30 |
| Adjunct | Sinamar | 0.1 kg (2%) | --- % | 8000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Tettnang | 20 g | 10 min | 4 % |
| Boil | Perle | 25 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------------------|-------|--------|-------|-------------|
| Wyeast - Bavarian Lager | Lager | Liquid | 10 ml | Wyeast Labs |
|-------------------------|-------|--------|-------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g | Boil | 10 min |