

## Dębie we Mgle.

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- Gravity **13.9 BLG**
- ABV ---
- IBU **24**
- SRM **22.6**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **78 C**, Time **10 min**
- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	wędzony bruntal	3 kg (56.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (37.7%)	79 %	22
Grain	Strzegom Karmel 600	0.3 kg (5.7%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	70 min	11 %
Aroma (end of boil)	hallertauer	5 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11 g	Safale