

# Schlotfegerla

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- 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
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Wyeast - Bavarian Lager	Lager	Liquid	10 ml	Wyeast Labs
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### Extras

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