#37 RauchDunkel

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **11.8**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **91 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - wiedeński	1.4 kg *(31.8%)*	79 %	7
Grain	Słodownia Strzegom - monachijski I	1.4 kg *(31.8%)*	79 %	12
Grain	Słodownia Strzegom - wędzony bukiem	1.4 kg *(31.8%)*	79 %	4
Grain	Weyermann - Chocolate Rye	0.2 kg *(4.5%)*	20 %	650

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	55 g	45 min	3.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM30 - Bohemska rapsodia	Lager	Culture	200 g	Fermentum Mobile

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min

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