42. Dymione

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **22**
- SRM **19.6**
- Style **Classic Rauchbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.7 kg *(30.4%)*	80 %	3
Grain	Słód Wędzony Steinbach	2 kg *(35.7%)*	80 %	5
Grain	Pilzneński	1.3 kg *(23.2%)*	81 %	4
Grain	Caraaroma	0.5 kg *(8.9%)*	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg *(1.8%)*	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	5.4 %
Boil	Saaz (USA)	15 g	5 min	3.75 %