

#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

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