

## Mesquite smoked

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **24**
- SRM **22.9**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mesquite Briess	2 kg (31.3%)	80.5 %	10
Grain	Monachijski	2 kg (31.3%)	80 %	16
Grain	Pilzneński	2 kg (31.3%)	81 %	4
Grain	Carafa II	0.4 kg (6.3%)	70 %	812

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	22 g	60 min	11 %