

## Brown Smoked

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **22.5**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

### Steps

- Temp **64 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (43.1%)	80 %	8
Grain	Munich Malt	1 kg (17.2%)	80 %	18
Grain	Cara Gold Castlemalting	1 kg (17.2%)	78 %	120
Grain	Chocolate Malt castle	0.3 kg (5.2%)	73 %	900
Grain	Słód CHÂTEAU PEATED	1 kg (17.2%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

### Notes

- Lagerowanie 15 dni w 2C  
Drozdze do refermentacji  
*Feb 16, 2018, 5:12 PM*