

rauchable

- Gravity **12.9 BLG**
- ABV ---
- IBU **32**
- SRM **30.2**
- 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 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	2.5 kg (46.3%)	81 %	6
Grain	Strzegom Pilzneński	1.5 kg (27.8%)	80 %	4
Grain	Biscuit Malt	0.3 kg (5.6%)	79 %	45
Grain	Caramunich Malt	0.3 kg (5.6%)	71.7 %	110
Grain	Weyermann - Melanoiden Malt	0.3 kg (5.6%)	81 %	53
Grain	Chocolate Malt (UK)	0.2 kg (3.7%)	73 %	887
Grain	Caraaroma	0.3 kg (5.6%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	50 min	10.5 %
Boil	Challenger	15 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
white labs 500	Ale	Liquid	100 ml	---