

# Red Smoke III

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **13**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **25.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	2 kg (23.7%)	80 %	6
Grain	Jęczmienny Wędzony Wiśnią	2 kg (23.7%)	80 %	6
Grain	Rice, Flaked	2 kg (23.7%)	70 %	2
Grain	Monachijski	1 kg (11.8%)	80 %	16
Grain	Diastatyczny	1 kg (11.8%)	80 %	6
Grain	Carared	0.3 kg (3.6%)	75 %	39
Grain	Roasted Barley	0.15 kg (1.8%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	60 min	17 %
Boil	Green Bullet	15 g	40 min	11 %
Boil	Green Bullet	15 g	20 min	11 %
Whirlpool	Fuggles	30 g	30 min	6.1 %
Whirlpool	Mosaic	30 g	30 min	10 %
Dry Hop	Fuggles	60 g	4 day(s)	6.1 %

Dry Hop	Mosaic	30 g	4 day(s)	10 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Slant	500 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas fosforowy	3 g	Mash	70 min
Fining	Mech Irlandzki	5 g	Boil	10 min