

# SMOKEDLAGER

---

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **7.9**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	6 kg (90.9%)	81 %	6
Grain	Caramel/Crystal Malt - 40L	0.2 kg (3%)	74 %	150
Grain	Carabelge	0.2 kg (3%)	80 %	30
Grain	Carared	0.2 kg (3%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	8 %
Boil	Lomik	30 g	60 min	4 %