

32A. Classic Style Smoked Beer Smoked Dark Lager

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **19.2**
- Style **Munich Dunkel**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **3 %**
- Size with trub loss **17.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.44 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **72C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1.07 kg (31.7%)	81 %	6
Grain	Strzegom Wiedeński	1.07 kg (31.7%)	79 %	10
Grain	Strzegom Monachijski typ I	1.07 kg (31.7%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.17 kg (5%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
OYL-071 Lutra	Lager	Slant	100 ml	---

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	4 g	Boil	60 min

Notes

- 7-10 dni 22C
14-21 dni 2C
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