

Hot Road II

- Gravity **14 BLG**
- ABV ---
- IBU **41**
- SRM **36.3**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **70 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (43.5%)	80 %	3
Grain	Żytni	1 kg (14.5%)	85 %	8
Grain	Strzegom Monachijski typ I	0.5 kg (7.2%)	79 %	16
Grain	Karmelowy żytni Strzegom	0.5 kg (7.2%)	75 %	150
Grain	Diastatyczny	0.5 kg (7.2%)	80 %	7
Grain	Peat Smoked Malt	0.5 kg (7.2%)	74 %	6
Grain	Carafa II	0.5 kg (7.2%)	70 %	812
Grain	Carafa III	0.2 kg (2.9%)	70 %	1034
Grain	Jęczmień palony	0.2 kg (2.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Merkur	30 g	60 min	14 %
Boil	Fuggles	10 g	15 min	6.1 %
Boil	Hallertau	10 g	15 min	5 %

Whirlpool	Fuggles	20 g	20 min	6.1 %
Whirlpool	Hallertau	20 g	20 min	5 %
Dry Hop	Fuggles	20 g	5 day(s)	6.1 %
Dry Hop	Hallertau	20 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Frmentis
Safale S-33	Ale	Dry	11.5 g	Fermentis