

# SMOKEDLAGER

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- 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 %        |