

# SS

- Gravity **14.5 BLG**
- ABV ---
- IBU **40**
- SRM **47**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC  |
|-------|------------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt    | 2.5 kg (48.1%) | 85 %  | 7    |
| Grain | Casle Malting Whisky Nature  | 1.5 kg (28.8%) | 85 %  | 4    |
| Grain | Simpsons - Roasted Barley    | 0.3 kg (5.8%)  | 70 %  | 1084 |
| Grain | Briess - Dark Chocolate Malt | 0.1 kg (1.9%)  | 60 %  | 827  |
| Grain | Barley, Flaked               | 0.5 kg (9.6%)  | 70 %  | 4    |
| Grain | Carafa                       | 0.3 kg (5.8%)  | 70 %  | 664  |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 30 g   | 30 min | 4.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |