

2016-10-31

- Gravity **20.5 BLG**
- ABV ---
- IBU ---
- SRM **37.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **68 C**, Time **80 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.7C**
- Add grains
- Keep mash **80 min** at **68C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	5 kg (71.4%)	81 %	4
Grain	Abbey Castle	1 kg (14.3%)	80 %	300
Grain	Melanoiden Malt	1 kg (14.3%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Magnat	25 g	60 min	11.2 %
Mash	Magnat	25 g	10 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis