

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

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

Notes

- 7-10 dni 22C
14-21 dni 2C
Nov 3, 2021, 7:58 PM