

Hot Road III

- Gravity **15 BLG**
- ABV ---
- IBU **35**
- SRM **36.6**
- 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 **22.2 liter(s)**
- Total mash volume **29.6 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 **22.2 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 **15.6 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 (40.5%) | 80 % | 3 |
| Grain | Strzegom Monachijski typ I | 1 kg (13.5%) | 79 % | 16 |
| Grain | Żytni | 1 kg (13.5%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (6.8%) | 75 % | 150 |
| Grain | Diastatyczny | 0.5 kg (6.8%) | 80 % | 7 |
| Grain | Peat Smoked Malt | 0.5 kg (6.8%) | 74 % | 6 |
| Grain | Carafa II | 0.5 kg (6.8%) | 70 % | 812 |
| Grain | Carafa III | 0.2 kg (2.7%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.2 kg (2.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------|--------|--------|------------|
| Boil | Merkur | 30 g | 60 min | 14 % |
| Whirlpool | Fuggles | 20 g | 20 min | 4.5 % |
| Whirlpool | Hallertau | 20 g | 20 min | 4.5 % |

| | | | | |
|---------|-----------|------|----------|-------|
| Dry Hop | Fuggles | 30 g | 5 day(s) | 4.5 % |
| Dry Hop | Hallertau | 30 g | 5 day(s) | 4.5 % |

Yeasts

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