

Hot Road

- Gravity **19.3 BLG**
- ABV ---
- IBU **42**
- SRM **40**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (30.3%)	80 %	7
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	Czekoladowy	0.3 kg (4.5%)	60 %	788
Grain	Black (Patent) Malt	0.3 kg (4.5%)	55 %	985
Grain	Oats, Flaked	0.5 kg (7.6%)	80 %	2
Adjunct	Pszenica niesłodowana	0.5 kg (7.6%)	75 %	3
Grain	Weyermann - Smoked Malt	1.5 kg (22.7%)	81 %	6
Grain	Peat Smoked Malt	0.5 kg (7.6%)	74 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale