

# Red Smoke

- Gravity **17.1 BLG**
- ABV ---
- IBU **40**
- SRM **14.7**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg (17.5%)	80 %	16
Grain	Briess - Pale Ale Malt	1 kg (17.5%)	80 %	7
Grain	Weyermann - Carared	1 kg (17.5%)	75 %	45
Grain	Weyermann - Smoked Malt	1 kg (17.5%)	81 %	6
Grain	Grodziski pszeniczny wędzony dębem	1 kg (17.5%)	80 %	3
Grain	Melanoiden Malt	0.7 kg (12.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	13.5 %

## Yeasts

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