

Smoked Brown Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **17**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 3 kg (50.8%) | 81 % | 6 |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 2 kg (33.9%) | 80 % | 20 |
| Grain | Barley, Flaked | 0.4 kg (6.8%) | 70 % | 4 |
| Grain | Caraaroma | 0.2 kg (3.4%) | 78 % | 400 |
| Grain | Słód Caramunich Typ II Weyermann | 0.2 kg (3.4%) | 73 % | 120 |
| Grain | Weyermann - Dehusked Carafa II | 0.1 kg (1.7%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 20 min | 3.8 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 5 min | 3.8 % |

Yeasts

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

Notes

- 14 blg 21l
May 1, 2022, 11:05 PM