

## #12 Jolokia Smog Mild

- Gravity **8.5 BLG**
- ABV ---
- IBU **23**
- SRM **30.3**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **6.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **7.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **7.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.7 liter(s)**
- Total mash volume **3.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **71 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **2.7 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **7.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	0.41 kg (40.6%)	79 %	6
Grain	Weyermann - Smoked Malt	0.4 kg (39.6%)	81 %	6
Grain	Jęczmień palony	0.05 kg (5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.05 kg (5%)	68 %	1200
Sugar	Brown Sugar, Light	0.1 kg (9.9%)	78.3 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	3 g	60 min	4 %
Boil	Marynka	3 g	60 min	10 %
Boil	Kent Goldings	2 g	15 min	5.5 %
Boil	Perle	2 g	15 min	7 %
Dry Hop	Saaz (Czech Republic)	10 g	10 day(s)	4.5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	3 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Flavor	BHUT JOLOKIA	100000 g	Boil	5 min