

Red Smoke II

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **52**
- SRM **12.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **0 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Wiśnią	3 kg (37%)	82 %	10
Grain	Strzegom Pilzneński	1 kg (12.3%)	80 %	4
Grain	Diastatyczny	1 kg (12.3%)	80 %	6
Grain	Melanoiden Malt	0.5 kg (6.2%)	80 %	39
Grain	Rice, Flaked	2 kg (24.7%)	70 %	2
Grain	Carared	0.5 kg (6.2%)	75 %	39
Grain	Jęczmień palony	0.1 kg (1.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	40 min	15.1 %
Boil	Waimea	30 g	20 min	15.1 %
Whirlpool	Green Bullet	30 g	10 min	12.3 %
Whirlpool	Mosaic	30 g	10 min	10 %
Dry Hop	Mosaic	60 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale s-33	Ale	Dry	11.5 g	Safale
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