

# 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*