

Smoked Brown Ale

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **16.2**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (26%)	80 %	5
Grain	Słód Wędzony Steinbach	2 kg (51.9%)	80 %	5
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.5%)	73 %	120
Grain	Amber Malt	0.25 kg (6.5%)	75 %	43
Grain	Fawcett - Brown	0.25 kg (6.5%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.1 kg (2.6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	15 g	60 min	6.1 %
Boil	Fuggles	11 g	60 min	4.8 %
Boil	East Kent Goldings	20 g	10 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale