

# smoky

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **6.4**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield  | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK             | 4 kg (72.7%)   | 78 %   | 6   |
| Grain | Briess - Smoked Malt cherry wood | 0.5 kg (9.1%)  | 80.5 % | 10  |
| Grain | Briess - Smoked Malt apple wood  | 0.5 kg (9.1%)  | 80.5 % | 10  |
| Grain | Briess - Victory Malt            | 0.25 kg (4.5%) | 75 %   | 55  |
| Grain | Amber Malt                       | 0.25 kg (4.5%) | 75 %   | 43  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | chinook | 20 g   | 60 min | 12.7 %     |
| Boil    | Chinook | 20 g   | 10 min | 13 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |