

Belgian Smoke Dark Ale HOMEBEER

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **31.6**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **2 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.5 kg (75.8%) | 79 % | 6 |
| Grain | Cara Blonde - Castle Malting | 0.25 kg (7.6%) | 78 % | 20 |
| Grain | Smoked Malt | 0.25 kg (7.6%) | 80 % | 18 |
| Grain | Strzegom prażony | 0.2 kg (6.1%) | 1 % | 900 |
| Grain | Strzegom Barwiący | 0.1 kg (3%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | Motueka | 25 g | 85 min | 7 % |
| Whirlpool | Styrian Fox | 15 g | 15 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |