

Red Smoke

- Gravity **12.9 BLG**
- ABV ---
- IBU **29**
- SRM **17.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20.2 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (55%)	80.5 %	6
Grain	Fawcett - Dark Crystal	0.2 kg (3.7%)	71 %	300
Grain	Fawcett - Pale Crystal	0.2 kg (3.7%)	72.8 %	90
Grain	Jęczmień palony	0.05 kg (0.9%)	55 %	985
Grain	Steinbach - wędzony	2 kg (36.7%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale