

Red Smoke III

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **13**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Grodziski pszeniczny wędzony dębem | 2 kg (23.7%) | 80 % | 6 |
| Grain | Jęczmienny Wędzony Wiśnią | 2 kg (23.7%) | 80 % | 6 |
| Grain | Rice, Flaked | 2 kg (23.7%) | 70 % | 2 |
| Grain | Monachijski | 1 kg (11.8%) | 80 % | 16 |
| Grain | Diastatyczny | 1 kg (11.8%) | 80 % | 6 |
| Grain | Carared | 0.3 kg (3.6%) | 75 % | 39 |
| Grain | Roasted Barley | 0.15 kg (1.8%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Waimea | 30 g | 60 min | 17 % |
| Boil | Green Bullet | 15 g | 40 min | 11 % |
| Boil | Green Bullet | 15 g | 20 min | 11 % |
| Whirlpool | Fuggles | 30 g | 30 min | 6.1 % |
| Whirlpool | Mosaic | 30 g | 30 min | 10 % |
| Dry Hop | Fuggles | 60 g | 4 day(s) | 6.1 % |

| | | | | |
|---------|--------|------|----------|------|
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
|---------|--------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| s-33 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Kwas fosforowy | 3 g | Mash | 70 min |
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |