

SMOKEDLAGER

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **25**
- SRM **7.9**
- Style **Oktoberfest/Märzen**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann - Smoked Malt | 6 kg (90.9%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (3%) | 74 % | 150 |
| Grain | Carabelge | 0.2 kg (3%) | 80 % | 30 |
| Grain | Carared | 0.2 kg (3%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 60 min | 8 % |
| Boil | Lomik | 30 g | 60 min | 4 % |