

# 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