

- Gravity **14.5 BLG**
- ABV ---
- IBU **40**
- SRM **47**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

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

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **69C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (48.1%)	85 %	7
Grain	Casle Malting Whisky Nature	1.5 kg (28.8%)	85 %	4
Grain	Simpsons - Roasted Barley	0.3 kg (5.8%)	70 %	1084
Grain	Briess - Dark Chocolate Malt	0.1 kg (1.9%)	60 %	827
Grain	Barley, Flaked	0.5 kg (9.6%)	70 %	4
Grain	Carafa	0.3 kg (5.8%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Fuggles	30 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis