

## smoked malt øl

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **12.4**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount       | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Strzegom Monachijski typ II | 2 kg (28.6%) | 79 %  | 22  |
| Grain | Viking Mal Wędzony Jabłoń   | 2 kg (28.6%) | --- % | 10  |
| Grain | Pszeniczny                  | 1 kg (14.3%) | 85 %  | 4   |
| Grain | Biscuit Malt                | 1 kg (14.3%) | 79 %  | 45  |
| Grain | Abbey Castle                | 1 kg (14.3%) | 80 %  | 45  |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Challenger | 30 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Challenger | 30 g   | 15 min   | 7 %        |
| Dry Hop             | Challenger | 40 g   | 7 day(s) | 7 %        |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale  | Liquid | 100 ml | FM         |

### Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Spice  | ziarna jałowca | 5 g    | Boil      | 15 min    |
| Flavor | płatki dębowe  | 50 g   | Secondary | 30 day(s) |