

smoked malt øl

- 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)