

Smokey

Specialty Smoked Beer (32 B)

Date: 12 Nov 2016
Brewer: Morten
Batch Size: 25,00 l
Boil Size: 32,04 l
Boil Time: 90 min
Final Bottling Vol: 23,00 l
Equipment: Electric BIAB (25L) Sparge
Fermentation: Ale, Single Stage

Est Original Gravity: 1,057 SG
Est Final Gravity: 1,012 SG
Est ABV: 5,8 %
Est Bitterness: 40,7 IBUs
Est Color: 12,9 EBC
Measured Original Gravity: 1,054 SG
Measured Final Gravity: 1,006 SG
Actual ABV: 6,3 %



Ingredients

Amt	Name	Type	#	%/IBU
3,50 g	Calcium Chloride - CaCl2 (Mash 60,0 mins)	Water Agent	1	-
3,50 g	Calcium Sulfate - Gypsum - CaSo4 (Mash 60,0 mins)	Water Agent	2	-
1,25 tbsp	PH 5.2 Stabilizer (Mash 60,0 mins)	Water Agent	3	-
4,00 kg	Pale Malt (W) (5,0 EBC)	Grain	4	66,7 %
1,00 kg	Munich II (W) (25,0 EBC)	Grain	5	16,7 %
1,00 kg	Smoked (BM) (6,0 EBC)	Grain	6	16,7 %
20,00 g	Magnum (2014) [13,10 %] - Boil 30,0 min	Hop	7	21,5 IBUs
1,00 Items	Whirlfloc Tablet (Boil 15,0 mins)	Fining	8	-
52,70 g	Wakatu (Hallertau Aroma) (2014) [6,90 %] - Boil 15,0 min	Hop	9	19,2 IBUs
1,0 pkg	Edinburgh Ale (White Labs #WLP028) [35,49 ml]	Yeast	10	-

Mash Profile

Mash Name: Temp Mash - 65C@60min
Sparge Water: 8,05 l
Sparge Temperature: 78,0 C
Adjust Temp for Equipment: FALSE

Total Grain Weight: 6,00 kg
Grain Temperature: 20,0 C
Tun Temperature: 20,0 C
Mash PH: 5,20

Mash Steps

Name	Description	Step Temperature	Step Time
Saccharification	Add 30,00 l of water and heat to 65,0 C over 0 min	65,0 C	60 min
Mash Out	Heat to 75,0 C over 15 min	75,0 C	15 min

Sparge: Fly sparge with 8,05 l water at 78,0 C

Carbonation and Storage

Carbonation Type: Keg
Pressure/Weight: 86,48 KPA
Keg/Bottling Temperature: 7,2 C
Fermentation: Ale, Single Stage

Volumes of CO2: 2,3
Carbonation Used: Keg with 86,48 KPA
Age for: 30,00 days
Storage Temperature: 18,3 C

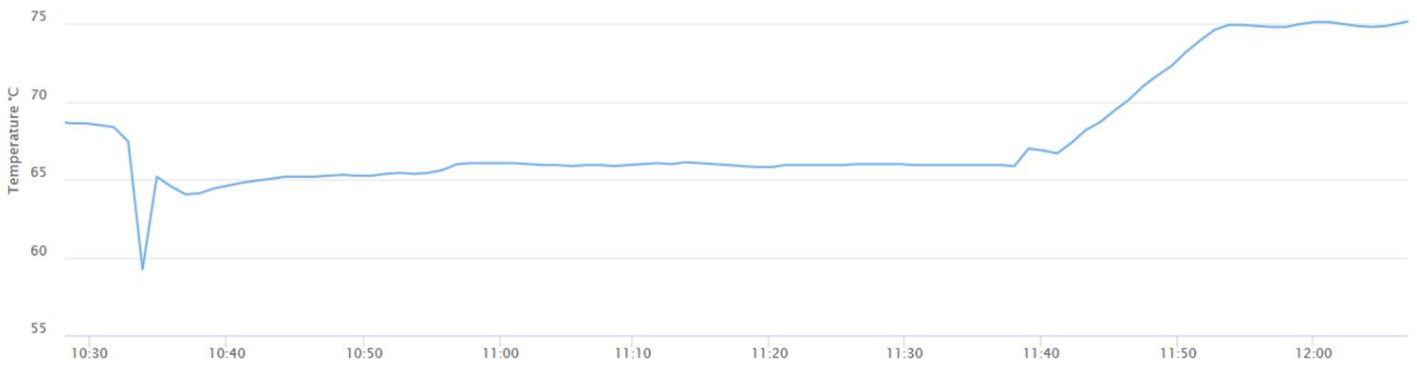
Notes

Lagt til vannjustering og endret fra Munic1 til Munic2 for økt tyngde i denne versjonen. Fikk tidligere tilbakemelding på originalen at den var litt tynn

Økte fra 52 til 77gram Wakatu (Hallertauer Aroma) siden den var fra 2014 og jeg var tom for Hallertauer Mittelfrüh

Mash – Smokey – Røykøl

From To



Ferment – Smokey – Røykøl

From To

