

» Brewing recipe for »smoked beer«

20-litre Braumeister

METHOD

Mash programme

- | | | |
|---|---------|---------------|
| 1 | 60 °C | Start mashing |
| 2 | 63 °C | 20 min |
| 3 | 73 °C | 30 min |
| 4 | 78 °C | 5 min |
| 5 | Boiling | 80 min |

Hop addition

20g Hallertauer hops 70 min before end of boil
5g Hallertauer hops 10 min before end of boil

Original gravity

12 °P with 21 litres

Fermentation

Fermentation temperature at around 12 °C

Maturing

2–3 days at room temperature,
followed by 3–4 weeks
in the refrigerator at 5 °C

INGREDIENTS

- | | |
|----------|-----------------------------------|
| 23l | Brewing water plus sparging water |
| 2.70 kg | Munich malt |
| 1.35 kg | Smoked malt |
| 0.45 kg | Carapils |
| 25g | Hallertauer hops (4.2 % alpha) |
| 1 packet | Saflager WB 34/70 yeast |

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.