

» Brewing recipe for »smoked beer«

200-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
50g Hallertauer hops 10 min before end of boil

Original gravity

12 °P with 210 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

230 l	Brewing water plus sparging water
25.0 kg	Munich malt
11.0 kg	Smoked malt
4.0 kg	Carapils
250 g	Hallertauer hops (4.2 % alpha)
2 packets	Saflager WB 34/70 yeast

EVALUATION

My comments

My evaluation



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Quantity, time and temperature specifications are recommendations without liability.