

# » Brewing recipe for »smoked beer«

## 500-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

500g Hallertauer hops 70 min before end of boil  
130g Hallertauer hops 10 min before end of boil

#### Original gravity

12 °P with 520 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

550 l	Brewing water plus sparging water
60.0 kg	Munich malt
30.0 kg	Smoked malt
10.0 kg	Carapils
630 g	Hallertauer hops (4.2 % alpha)
3 packets	Saflager WB 34/70 yeast

### EVALUATION

#### My comments

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#### My evaluation



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Quantity, time and temperature specifications are recommendations without liability.