

# Red Smoky Lager

A nice middle coloured lager beer, with a delicate smoked flavour.



## Ingredients

### Malt

Munich Malt	65%
Smoked Malt	20%
Melanoidin Malt	13%
Caramunich® or equivalent	2%

*CARAMUNICH® is a registered trademark of Weyermann Specialty Malts.*

### Hops

Mount hood, Cluster, Liberty (4 to 8% alpha acid)		
Yeast(s)	g/hl	Oz/gal
Saflager W-34/70	100	0.13

### % alcohol

4,8 – 5.2

### Original gravity

1.045-1.050

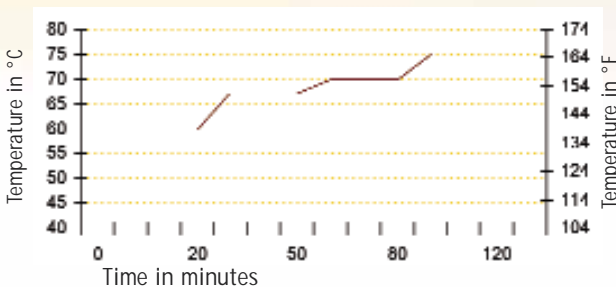
### Bitter Units

22-25

### Colour

copper to light brown

## Mashing Temperature 75 minutes infusion



## Fermentation temperature

Ideally start at 12°C /53.6°F.

**Step 1.** Mash in at 60°C (140°F), rest for 25 minutes.

**Step 2.** Raise mash temperature at 67°C (153°F), rest mash for 20 minutes.

**Step 3.** Raise mash temperature at 70°C (158°F), rest mash for 20 minutes.

**Step 4.** Raise mash temperature at 75°C (167°F), rest mash for 20 minutes.

## Boiling of the Wort

8 to 10%

Boiling should be done at 100°C /212°F.

## Hopping

60 – 90 minutes

Add 90% at beginning and 10% of hops 5 minutes before the end.

**FERMENTIS**

Division of S.I.L.lesaffre

Some modifications may be required to meet your brewing conditions