

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% |

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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

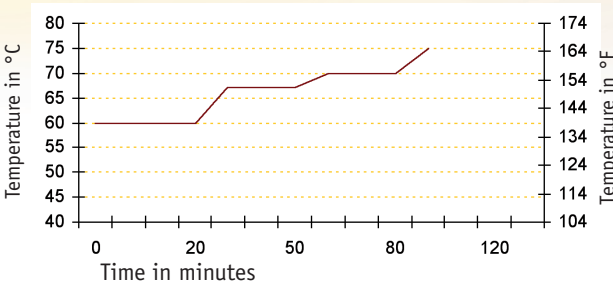
Bitter Units

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.

