

## » Brewing recipe for smoked beer 20-litre Braumeister

### METHOD

#### Mash programme

1	60 °C	Start mashing
2	52 °C	0 min
3	63 °C	20 min
4	73 °C	30 min
5	78 °C	5 min
6	Boiling	80 min

#### Hop addition

20g Hallertau hops 70 min before end of boil  
5g Hallertau 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

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#### My evaluation



At [www.speidels-braumeister.de](http://www.speidels-braumeister.de) you will find further recipes.

The data of time, temperature and quantities are recommendations and without engagement.