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## SMOKEY THE BEER

### SPECIALTY SMOKED BEERS

**OG:** 1.072

**Color:** 43.6 SRM

**FG:** 1.019

**ABV:** ~6.9%

**IBU:** 30

Extract	Weight	Percent
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Pils Light LME	6 lbs	46.9
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Munich LME	3.3 lbs	25.8
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Steeping Grains	Weight	Percent
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Crystal 40°L	1 lb	7.8
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Crystal 80°L	1 lb	7.8
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Chocolate Malt	0.75 lb	5.9
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Black Patent Malt	0.5 lb	3.9
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Smoked Malt	0.25	2
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Hops	Weight	IBU
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Goldings, 60 min	1.25 oz	20.1
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Willamette, 30 min	0.5 oz	4.5
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Willamette, 15 min	1 oz	4.7
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Kent Goldings, 0 min	.75 oz	0
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Willamette, 0 min	0.5 oz	0
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#### Yeast

White Labs California Ale WLP001, Wyeast American Ale 1056, or Fermentis Safale US-05

From the BJCP Style Guidelines  
bjcp.org

### Category 32B - Specialty Smoked Beer

The process of using smoked malts more recently has been adapted by craft brewers to other styles, notably porter and strong Scotch ales. German brewers have traditionally used smoked malts in bock, doppelbock, weizen, dunkel, schwarzbier, helles, Pilsner, and other specialty styles. This is any beer that is exhibiting smoke as a principle flavor and aroma characteristic other than the Bamberg-style Rauchbier (i.e., beechwood-smoked Märzen). Balance in the use of smoke, hops and malt character is exhibited by the better examples.

As with aroma, there should be a balance between smokiness and the expected flavor characteristics of the base beer style. Smokiness may vary from low to assertive. Smoky flavors may range from woody to somewhat bacon-like depending on the type of malts used. Peat-smoked malt can add an earthiness. The balance of underlying beer characteristics and smoke can vary, although the resulting blend should be somewhat balanced and enjoyable. Smoke can add some dryness to the finish. Harsh, bitter, burnt, charred, rubbery, sulfury or phenolic smoky characteristics are generally inappropriate (although some of these characteristics may be present in some base styles; however, the smoked malt shouldn't contribute these flavors).

Any style of beer can be smoked; the goal is to reach a pleasant balance between the smoke character and the base beer style. IF THIS BEER IS BASED ON A CLASSIC STYLE (E.G., ROBUST PORTER) THEN THE SPECIFIC STYLE MUST BE SPECIFIED. CLASSIC STYLES DO NOT HAVE TO BE CITED (E.G., "PORTER" OR "BROWN ALE" IS ACCEPTABLE). THE TYPE OF WOOD OR OTHER SOURCE OF SMOKE MUST BE SPECIFIED IF A "VARIETAL" CHARACTER IS NOTICEABLE. Entries that have a classic style cited will be judged on how well that style is represented, and how well it is balanced with the smoke character. Entries with a specific type or types of smoke cited will be judged on how well that type of smoke is recognizable and marries with the base style. Specific classic styles or smoke types do not have to be specified. For example, "smoked porter" is as acceptable as "peat-smoked strong Scotch ale" or "cherry-wood smoked IPA." Judges should evaluate the beers mostly on the overall balance, and how well the smoke character enhances the base beer.

<b>Vital Statistics:</b>	OG: Varies with base style	SRM: Varies with base style
IBUs: Varies	FG: Varies with base style	ABV: Varies with base style

**Commercial Examples:** Alaskan Smoked Porter, O'Fallons Smoked Porter, Spezial Lagerbier, Weissbier and Bockbier, Stone Smoked Porter, Schlenkerla Weizen Rauchbier and Ur-Bock Rauchbier, Rogue Smoke, Oskar Blues Old Chub, Left Hand Smoke Jumper, Dark Horse Fore Smoked Stout, Magic Hat Jinx

### ALL GRAIN CONVERSION

Replace the extracts with the following base malts:  
7 Lbs. Pilsner Malt  
3.5 Lbs. Munich Malt

Weigh and crush the base malts together with the steeping grains listed on the recipe.

Mash at 148°F for 1 hour.

Follow the same hop schedule and yeast recommendations listed on the recipe.

### BREWING NOTES

(make note of anything and everything regarding your brew session; dates, gravity readings, ingredient substitutions, temperatures, what went well or not so well, etc.)

Brew Date: \_\_\_\_\_ OG Reading: \_\_\_\_\_ FG Reading: \_\_\_\_\_ Transfer Date: \_\_\_\_\_ Bottled/Kegged: \_\_\_\_\_

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