

12. Smoked Ales

Smoked ales use smoked grains to provide rich smoke flavors and aromas. Grodsiskie is a German style ale that uses oak smoked wheat malt to provide rich oak flavors and aromas.

SoCo - Grodsiskie

[All Grain Link](#)

[Partial Mash Link](#)

A light and lower alcohol beer brewed with a healthy amount of oak smoked wheat malt. This beer is smoke in a bottle.

ABV: 3%

IBU: 27.4

SRM: 2.6

Mesquite Smoked Porter

[All Grain Link](#)

[Partial Mash Link](#)

A 5.7% ABV American Porter with distinct smoky mesquite aromas that come from Mesquite Smoked Malt. Northern Brewer and Willamette hops provide a balanced bitterness.

ABV: 5.7%

IBU: 32.6

SRM: 30.2

SoCo - Zilker Park Smoked Pale Ale

[All Grain Link](#)

[Partial Mash Link](#)

A golden pale ale with a hint of smokiness. A perfect BBQ companion! Oak smoked wheat provide light smoky flavors and aromas while Cascade hops contribute citrus and grapefruit flavors and aromas. American Nugget hops are used for bittering.

ABV: 5.0

SRM: 7.3

IBU: 39.3