

# smoked ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **10.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Malt<br>Wędzony Czereśnią | 3 kg (49.6%)   | 82 %  | 10  |
| Grain | Żytni                            | 1 kg (16.5%)   | 85 %  | 8   |
| Grain | Pszeniczny                       | 1 kg (16.5%)   | 85 %  | 4   |
| Grain | Weyermann<br>Caramunich 3        | 0.3 kg (5%)    | 76 %  | 150 |
| Grain | Carared                          | 0.25 kg (4.1%) | 75 %  | 39  |
| Grain | Aromatic Malt                    | 0.5 kg (8.3%)  | 78 %  | 51  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnat | 30 g   | 60 min | 9.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 22 g   | ---        |