

Smoked Amber Ale

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **8.5**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.6 kg (75%)	80 %	5
Grain	Weyermann wędzony bukiem	0.75 kg (15.6%)	80 %	5
Grain	Karmelowy Czerwony	0.2 kg (4.2%)	75 %	59
Grain	viking malt karmelowy	0.15 kg (3.1%)	75 %	150
Grain	viking malt karmelowy	0.1 kg (2.1%)	75 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	30 g	5 min	7.1 %
Boil	Warrior	20 g	30 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min