

# smoked pale ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **46**
- SRM **6.5**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (28.2%)	85 %	4
Grain	Weyermann - Smoked Malt	3 kg (42.3%)	81 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (28.2%)	85 %	7
Grain	Caraamber	0.1 kg (1.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	20 g	45 min	10 %
Boil	Mosaic	30 g	15 min	10 %
Boil	Mosaic	30 g	1 min	10 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	16 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Trawa cytrynowa	20 g	Boil	10 min
Spice	skórka cytrynowa	20 g	Boil	10 min
Fining	mech	10 g	Boil	15 min