

## Wędzone Pale Ale #27

- Gravity **13.1 BLG**
- ABV ---
- IBU **32**
- SRM **10.2**
- Style **Classic Rauchbier**

### Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **79.75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilzneński	1.5 kg (32.3%)	81 %	4
Grain	Steinbach - Smoked	2 kg (43%)	81 %	5
Grain	Bestmalz - Munich Malt I	0.4 kg (8.6%)	80 %	14
Grain	Bestmalz - Carmel Pils	0.3 kg (6.5%)	75 %	5
Grain	Strzegom - Rye Malt	0.3 kg (6.5%)	81 %	8
Grain	Chateau - Special B Malt	0.15 kg (3.2%)	77 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	36 g	60 min	5.4 %
Boil	Hallertau Mittlefruh	20 g	20 min	4.7 %
Boil	Lublin (Lubelski)	11 g	20 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Fining	irish moss	3 g	Boil	7 min
Other	difosforan amonowy	3 g	Boil	30 min