

# Wędzony Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4.3**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                                          | Amount       | Yield | EBC |
|-------|-----------------------------------------------|--------------|-------|-----|
| Grain | PILZNEŃSKI Viking Malt 3,2-4,5 EBC 5kg        | 5 kg (71.4%) | 80 %  | 4   |
| Grain | PSZENICZNY WĘDZONY DĘBEM Strzegom 4-6 EBC 1kg | 2 kg (28.6%) | 80 %  | 5   |

## Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Mosaic USA 30g | 30 g   | 60 min | 13.4 %     |
| Boil    | Mosaic USA 30g | 30 g   | 5 min  | 13.4 %     |

## Yeasts

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