

# Smoked Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **31**
- SRM **5.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **35 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wędzony Steinbach	5 kg (95.2%)	77 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.25 kg (4.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	9.5 %
Boil	Marynka	17 g	30 min	9.5 %
Aroma (end of boil)	Marynka	16 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---

## Extras

Type	Name	Amount	Use for	Time
Finings	Mech irlandzki	5 g	Boil	15 min