

## Al Ale Smoke

- Gravity **13.6 BLG**
- ABV ---
- IBU ---
- SRM **15.7**
- Style **American Amber Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount        | Yield | EBC |
|-------|------------------------------------|---------------|-------|-----|
| Grain | Strzegom Wiedeński                 | 2 kg (36.4%)  | 79 %  | 10  |
| Grain | Grodziski pszeniczny wędzony dębem | 1 kg (18.2%)  | 80 %  | 10  |
| Grain | Weyermann pszeniczny jasny         | 1 kg (18.2%)  | 80 %  | 6   |
| Grain | Biscuit Malt                       | 1 kg (18.2%)  | 79 %  | 45  |
| Grain | Caramel/Crystal Malt - 40L         | 0.5 kg (9.1%) | 74 %  | 120 |

### Yeasts

| Name                       | Type | Form   | Amount | Laboratory       |
|----------------------------|------|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale  | Liquid | 200 ml | Fermentum Mobile |