

## 13. "Wendzone Dębowe" - Smoke Pale Ale

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **2.9**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (75%)	80 %	3
Grain	Weyermann - Bohemian Pilsner Malt	1 kg (25%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	jałowiec	30 g	Boil	10 min
Fining	mech irlandzki	10 g	Boil	10 min

## Notes

- uwarzone 10-12-2016r.

Fermentacja burzliwa 10 dni temperatura 15 stopni. Cicha 7 dni temperatura 15 sopni.  
*Oct 31, 2020, 3:07 PM*