

AI 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