

# Imperial Peated Ale

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **21**
- SRM **7.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **160 liter(s)**
- Trub loss **5 %**
- Size with trub loss **168 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **189.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **300 liter(s)**
- Total mash volume **400 liter(s)**

## Steps

- Temp **72 C**, Time **80 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **300 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **80 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **-10.8 liter(s)** of **76C** water or to achieve **189.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Castle Malting Whisky | 100 kg (100%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 250 g  | 50 min | 10 %       |