

# Smockowe

- Gravity **14.7 BLG**
- ABV ---
- IBU **43**
- SRM **5.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.63 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.5 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Carahell	0.5 kg (9.1%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	30 min	4.2 %
Boil	Amarillo	10 g	25 min	9.1 %
Boil	Citra	10 g	15 min	13.6 %
Boil	Mosaic	10 g	15 min	12 %
Boil	Mosaic	10 g	10 min	12 %
Boil	Citra	10 g	10 min	13.6 %
Boil	Simcoe	18 g	5 min	12.9 %
Boil	Mosaic	14 g	5 min	12 %
Boil	Citra	14 g	0 min	13.6 %
Boil	Amarillo	34 g	0 min	12.9 %
Boil	Lublin (Lubelski)	15 g	0 min	4.2 %
Dry Hop	Centennial	50 g	8 day(s)	10.2 %
Dry Hop	Mosaic	50 g	8 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min