

## smoked ale

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- Gravity **18.9 BLG**
- ABV ---
- IBU **34**
- SRM **23.4**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **11.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3 kg (78.9%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (18.4%)	79 %	22
Grain	Carafa III	0.1 kg (2.6%)	70 %	1500

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	40 g	60 min	4.5 %