

Smoked Ale

- Gravity **14.6 BLG**
- ABV ---
- IBU **19**
- SRM **12.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (67.3%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16
Grain	strzegom wędzony	0.7 kg (14.3%)	--- %	---
Grain	Fawcett - Crystal	0.4 kg (8.2%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	0 min	4.5 %
Boil	Perle	10 g	0 min	7 %
Boil	Perle	10 g	60 min	7 %

Yeasts

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

Notes

- 69 st woda
Po wsypaniu słodu 65 st

Spadek temp 1 st po 5 min
Podgrzewanie 45 sek, 2 palniki górne na max +2,2 st (do 68,8)
Po 10 min spadek o 1,1 st
Po 6 min spadek o 0,5 st
Po 5 min spadek o 0,2 st
Po 10 min wzrost o 0,4 st

Wysładzanie:

4 L garnek niebieski, palnik lewy górny na full od 25 st do 70 st w 16 min

Start 16 L wody,
później wysładzanie 13 L wody (zamiast 15-16, moje niedopatrzenie). Wyszło 19 L brzeczki. Trzeba było
dolać 2 L wody
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