

## Smokey Pale Ale#2 (Steinbach)

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- Gravity **15.4 BLG**
- ABV ---
- IBU **47**
- SRM **9.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **81.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 3.3 kg (62.3%) | 79 %  | 6   |
| Grain | steinbach wędzony     | 1 kg (18.9%)   | 80 %  | 15  |
| Grain | bestmalz Caramel Pils | 1 kg (18.9%)   | 79 %  | 30  |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 30 g   | 60 min   | 8.9 %      |
| Boil    | Amarillo | 20 g   | 30 min   | 8.9 %      |
| Boil    | Amarillo | 10 g   | 10 min   | 8.9 %      |
| Dry Hop | Amarillo | 40 g   | 4 day(s) | 8.9 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |