

# Wędzony Pale Ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **4.3**
- Style **Classic Rauchbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	PILZNEŃSKI Viking Malt 3,2-4,5 EBC 5kg	5 kg (71.4%)	80 %	4
Grain	PSZENICZNY WĘDZONY DĘBEM Strzegom 4-6 EBC 1kg	2 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic USA 30g	30 g	60 min	13.4 %
Boil	Mosaic USA 30g	30 g	5 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale US-05	Ale	Dry	11 g	---