

Puf puf! Smoked Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **64**
- SRM **55.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (37.8%) | 80 % | 5 |
| Grain | Casle Malting Whisky Nature | 3 kg (32.4%) | 85 % | 4 |
| Grain | Caraaroma | 1 kg (10.8%) | 78 % | 400 |
| Grain | Brown Malt (British Chocolate) | 0.5 kg (5.4%) | 70 % | 128 |
| Grain | Fawcett - Pale Chocolate | 0.5 kg (5.4%) | 71 % | 600 |
| Grain | Platki owsiane | 0.5 kg (5.4%) | 85 % | 3 |
| Grain | Carafa III | 0.25 kg (2.7%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22.8 g | Fermentis |