

smoked ale

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **8.2**
- Style **Old Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (55.7%)	80 %	5
Grain	Strzegom Monachijski typ I	0.45 kg (7.8%)	79 %	16
Grain	Wędzony bukiem Viking Malt	0.7 kg (12.2%)	82 %	10
Grain	Caramel/Crystal Malt - 10L	0.4 kg (7%)	75 %	20
Grain	Pszeniczny	0.8 kg (13.9%)	85 %	4
Grain	Strzegom Karmel 300	0.2 kg (3.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Perle	10 g	60 min	7 %
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Aroma (end of boil)	Perle	10 g	15 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis