

smoked ale

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **10.1**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Wędzony Czereśnią	3 kg (49.6%)	82 %	10
Grain	Żytni	1 kg (16.5%)	85 %	8
Grain	Pszeniczny	1 kg (16.5%)	85 %	4
Grain	Weyermann Caramunich 3	0.3 kg (5%)	76 %	150
Grain	Carared	0.25 kg (4.1%)	75 %	39
Grain	Aromatic Malt	0.5 kg (8.3%)	78 %	51

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	22 g	---