

# Smoked M&M`s Amber Ale

- Gravity **13.3 BLG**
- ABV ---
- IBU **29**
- SRM **18.7**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 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	Strzegom Pale Ale	4 kg (69.6%)	79 %	6
Grain	Strzegom Bursztynowy	0.25 kg (4.3%)	70 %	49
Grain	Strzegom Karmel 150	1 kg (17.4%)	75 %	150
Grain	Weyermann - Smoked Malt	0.5 kg (8.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %
Whirlpool	Mosaic	10 g	0 min	10 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %

## Yeasts

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