

# Smokey Pale Ale

---

- Gravity **13.5 BLG**
- ABV ---
- IBU **34**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (57.1%)	79 %	6
Grain	wędzony Cherry Briess	1 kg (28.6%)	80 %	15
Grain	Bestmalz Red X	0.5 kg (14.3%)	79 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	12 g	50 min	8.9 %
Boil	Amarillo	12 g	30 min	8.9 %
Boil	Amarillo	16 g	10 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---