

## 15. "Wendzone bukiem" - Smoked Pale Ale

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **26**
- SRM **7**
- Style **Other Smoked Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4 kg (58%)	81 %	6
Grain	Wędzony bukiem Viking Malt	2.5 kg (36.2%)	82 %	10
Grain	Carahell	0.4 kg (5.8%)	77 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Sybilla	20 g	5 min	3.5 %
Boil	Citra	20 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Spice	pieprz mielony	10 g	Boil	5 min
-------	----------------	------	------	-------

## Notes

- uwarzone 17-12-2016r.  
*Oct 31, 2020, 3:19 PM*