

# Farmhouse Smoked Ale

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount       | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt  | 1.5 kg (30%) | 80 %  | 5   |
| Grain | Viking Wędzony bukiem | 3 kg (60%)   | 82 %  | 10  |
| Grain | Strzegom Karmel 30    | 0.5 kg (10%) | 75 %  | 30  |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Saaz (Czech Republic) | 75 g   | 60 min | 4.7 %      |
| Boil    | Saaz (Czech Republic) | 25 g   | 5 min  | 4.7 %      |

## Yeasts

| Name                           | Type | Form | Amount | Laboratory      |
|--------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M12 Voss Kveik | Ale  | Dry  | 10 g   | Mangrove Jack's |