

nr 4 smoked ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **38**
- SRM **6.5**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 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	3.2 kg (67.4%)	80 %	5
Grain	Monachijski	0.45 kg (9.5%)	80 %	16
Grain	Weyermann - Smoked Malt	0.7 kg (14.7%)	81 %	6
Grain	Caramel/Crystal Malt - 10L	0.4 kg (8.4%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %
Boil	Perle	10 g	60 min	7 %
Boil	Perle	10 g	30 min	7 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis