

# Puf puf! Smoked Ale

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **64**
- SRM **55.1**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (37.8%)	80 %	5
Grain	Casle Malting Whisky Nature	3 kg (32.4%)	85 %	4
Grain	Caraaroma	1 kg (10.8%)	78 %	400
Grain	Brown Malt (British Chocolate)	0.5 kg (5.4%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.5 kg (5.4%)	71 %	600
Grain	Platki owsiane	0.5 kg (5.4%)	85 %	3
Grain	Carafa III	0.25 kg (2.7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	30 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22.8 g	Fermentis