

Smoked Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **6.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **60 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (63.8%)	79 %	6
Grain	Smoked Malt	1 kg (21.3%)	80 %	18
Grain	Żytni	0.3 kg (6.4%)	85 %	8
Grain	Jęczmień niesłodowany	0.4 kg (8.5%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	17 g	60 min	13.5 %
Boil	Pilgrim	30 g	10 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale