

smoked pale ale

- Gravity **15.7 BLG**
- ABV ---
- IBU **46**
- SRM **6.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Pszeniczny | 2 kg (28.2%) | 85 % | 4 |
| Grain | Weyermann - Smoked Malt | 3 kg (42.3%) | 81 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 2 kg (28.2%) | 85 % | 7 |
| Grain | Caraamber | 0.1 kg (1.4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Marynka | 20 g | 45 min | 10 % |
| Boil | Mosaic | 30 g | 15 min | 10 % |
| Boil | Mosaic | 30 g | 1 min | 10 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 16 g | Fermentis |

Extras

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

| | | | | |
|--------|------------------|------|------|--------|
| Spice | Trawa cytrynowa | 20 g | Boil | 10 min |
| Spice | skórka cytrynowa | 20 g | Boil | 10 min |
| Fining | mech | 10 g | Boil | 15 min |