

## Smokey Pale Ale #3

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **43**
- SRM **8.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **16 %/h**
- Boil size **15.7 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (50%)	79 %	6
Grain	Wędzony Mesquite Briess	0.5 kg (16.7%)	80 %	15
Grain	Karmelowy Jasny 30EBC	1 kg (33.3%)	75 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	14 %
Boil	Citra	30 g	5 min	13.5 %
Whirlpool	Citra	30 g	30 min	13.5 %
Dry Hop	Citra	30 g	50 day(s)	13.5 %

### Yeasts

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