

# Smokey Pale Ale

---

- Gravity **13.5 BLG**
- ABV ---
- IBU **34**
- SRM **8.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale     | 2 kg (57.1%)   | 79 %  | 6   |
| Grain | wędzony Cherry Briess | 1 kg (28.6%)   | 80 %  | 15  |
| Grain | Bestmalz Red X        | 0.5 kg (14.3%) | 79 %  | 30  |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 12 g   | 50 min | 8.9 %      |
| Boil    | Amarillo | 12 g   | 30 min | 8.9 %      |
| Boil    | Amarillo | 16 g   | 10 min | 8.9 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | ---        |