

nr 4 smoked ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **38**
- SRM **6.5**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (67.4%) | 80 % | 5 |
| Grain | Monachijski | 0.45 kg (9.5%) | 80 % | 16 |
| Grain | Weyermann - Smoked Malt | 0.7 kg (14.7%) | 81 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.4 kg (8.4%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 30 g | 60 min | 4.5 % |
| Boil | Perle | 10 g | 60 min | 7 % |
| Boil | Perle | 10 g | 30 min | 7 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |