

## Smokey Pale Ale#2 (Steinbach)

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- Gravity **15.4 BLG**
- ABV ---
- IBU **47**
- SRM **9.8**
- Style **American Pale Ale**

### 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 **81.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.3 kg (62.3%)	79 %	6
Grain	steinbach wędzony	1 kg (18.9%)	80 %	15
Grain	bestmalz Caramel Pils	1 kg (18.9%)	79 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.9 %
Boil	Amarillo	20 g	30 min	8.9 %
Boil	Amarillo	10 g	10 min	8.9 %
Dry Hop	Amarillo	40 g	4 day(s)	8.9 %

### Yeasts

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