

Smokey Pale Ale #3

- 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 | --- |