

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 | --- |