

#29 Peated Amber Ale

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **11.8**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **50 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peat Smoked Malt	4.1 kg (60.3%)	74 %	6
Grain	Viking Pilsner malt	2 kg (29.4%)	82 %	4
Grain	Karmelowy Czerwony	0.3 kg (4.4%)	75 %	59
Grain	Strzegom Karmel 300	0.2 kg (2.9%)	70 %	299
Grain	Strzegom Karmel 150	0.2 kg (2.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	27 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gęstwa	Ale	Liquid	100 ml	---