

# German smoked ale

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **42**
- SRM **4.9**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (83.3%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.3%)	79 %	22
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	25 g	60 min	14 %
Boil	Perle	25 g	15 min	7 %
Boil	Perle	25 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	10 min