

Smoked Ale

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **45**
- SRM **6.4**
- Style **Other Smoked Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **60 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **60C**
- Keep mash **60 min** at **68C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (63.8%) | 79 % | 6 |
| Grain | Smoked Malt | 1 kg (21.3%) | 80 % | 18 |
| Grain | Żytni | 0.3 kg (6.4%) | 85 % | 8 |
| Grain | Jęczmień niesłodowany | 0.4 kg (8.5%) | 75 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 17 g | 60 min | 13.5 % |
| Boil | Pilgrim | 30 g | 10 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |