

# Smoked Ale

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **29**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **78C**
- Sparge using **43.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Briess DME - Golden Light	1 kg (18.2%)	95 %	10
Grain	Viking Malt Wędzony Czereśnią	2.5 kg (45.5%)	82 %	10
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	red	1 kg (18.2%)	75 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	15 g	20 min	13.1 %
Boil	Equinox	15 g	15 min	13.1 %
Boil	Equinox	15 g	10 min	13.1 %
Boil	Equinox	15 g	5 min	13.1 %
Whirlpool	Equinox	40 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	26.28 g	Fermentis