

# Smoked gruit ale

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **7.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	2 kg (35.1%)	80 %	16
Grain	Weyermann - Grodziski	1 kg (17.5%)	80 %	2
Grain	Viking Wędzony gruszą	2 kg (35.1%)	85 %	10
Grain	Karmelowy Czerwony	0.2 kg (3.5%)	75 %	59
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nadwiślański	100 g	20 min	5.9 %

## Extras

Type	Name	Amount	Use for	Time
Herb	Mięta	20 g	Boil	10 min
Herb	Pokrzywa	20 g	Boil	10 min
Herb	Lawenda	20 g	Boil	10 min