

Farmhouse Smoked Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **6.3**
- Style **Other Smoked Beer**

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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Viking Wędzony bukiem	3 kg (60%)	82 %	10
Grain	Strzegom Karmel 30	0.5 kg (10%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	75 g	60 min	4.7 %
Boil	Saaz (Czech Republic)	25 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	10 g	Mangrove Jack's