

APACZ - SMOKED IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **62**
- SRM **6.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss --- %
- Size with trub loss **16 liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-10.4 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (54.3%) | 73 % | 8 |
| Grain | Weyermann - Smoked Malt | 1.8 kg (39.1%) | 70 % | 6 |
| Grain | Weyermann - Carahell | 0.3 kg (6.5%) | 70 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 65 min | 12 % |
| Boil | Chinook | 10 g | 40 min | 12 % |
| Boil | Cascade | 10 g | 40 min | 6.7 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6.7 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |