

## 19. NE Smoke

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Smoked Malt     | 0.5 kg (15.2%) | 81 %  | 6   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (15.2%) | 85 %  | 5   |
| Grain | Castle Pale Ale             | 2 kg (60.6%)   | 80 %  | 8   |
| Grain | Weyermann - Carawheat       | 0.1 kg (3%)    | 77 %  | 97  |
| Grain | Oats, Flaked                | 0.2 kg (6.1%)  | 80 %  | 2   |

### Hops

| Use for   | Name                             | Amount | Time   | Alpha acid |
|-----------|----------------------------------|--------|--------|------------|
| Boil      | Hallertau Spalt Select           | 20 g   | 10 min | 6.1 %      |
| Boil      | Magnum                           | 7 g    | 60 min | 12.2 %     |
| Whirlpool | Columbus/Tomahawk/Zeus (80-70 C) | 30 g   | 30 min | 15.5 %     |
| Whirlpool | Cascade (80-70 C)                | 10 g   | 30 min | 8.1 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|