

#32 Peated IPA

- Gravity **14 BLG**
- ABV ---
- IBU **54**
- SRM **9.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3 kg (53.6%) | 80.5 % | 4 |
| Grain | Peat Smoked Malt Bruntal | 2 kg (35.7%) | 74 % | 4 |
| Grain | Weyermann - Carared | 0.2 kg (3.6%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg (3.6%) | 78 % | 4 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Pilgrim | 33 g | 60 min | 10.1 % |
| Boil | Mosaic | 10 g | 20 min | 11.7 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Cascade | 20 g | 20 min | 6.8 % |
| Whirlpool | Mosaic | 15 g | 0 min | 11.7 % |
| Whirlpool | Simcoe | 15 g | 0 min | 13.2 % |

| | | | | |
|-----------|---------|------|-----------|-------|
| Whirlpool | Cascade | 25 g | 0 min | 6.8 % |
| Dry Hop | Cascade | 40 g | 10 day(s) | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Gozdawa US West Coast | Ale | Dry | 10 g | Gozdawa |