

# ALESMITH IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 6 kg (97%)      | 80 %  | 4   |
| Grain | Karmelowy 50         | 0.06 kg (1%)    | 75 %  | 50  |
| Grain | Weyermann - Carapils | 0.065 kg (1.1%) | 78 %  | 4   |
| Grain | Biscuit Malt         | 0.06 kg (1%)    | 79 %  | 45  |

## Hops

| Use for    | Name                   | Amount | Time     | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Columbus/Tomahawk/Zeus | 14 g   | 90 min   | 17 %       |
| Boil       | Columbus/Tomahawk/Zeus | 6 g    | 60 min   | 17 %       |
| Boil       | amarillo               | 5 g    | 30 min   | 8.3 %      |
| Boil       | Simcoe                 | 5 g    | 15 min   | 11.5 %     |
| Boil       | Columbus/Tomahawk/Zeus | 6 g    | 10 min   | 17 %       |
| Boil       | Cascade                | 11 g   | 5 min    | 7 %        |
| Boil       | Cascade                | 28 g   | 1 min    | 7 %        |
| Dry Hop    | Columbus/Tomahawk/Zeus | 14 g   | 5 day(s) | 17 %       |
| Dry Hop    | Cascade                | 14 g   | 5 day(s) | 7 %        |
| Dry Hop    | amarillo               | 14 g   | 5 day(s) | 8.3 %      |

|         |         |     |          |        |
|---------|---------|-----|----------|--------|
| Dry Hop | chinook | 7 g | 5 day(s) | 11 %   |
| Dry Hop | Simcoe  | 7 g | 5 day(s) | 11.5 % |

## Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| US West Coast<br>Gozdawa | Ale  | Dry  | 10 g   | GOŹDAWA    |