

smoked apa

- Gravity **18 BLG**
- ABV ---
- IBU **49**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (66.7%)	80 %	7
Grain	wędzony torfowy Viking Malt (Strzegom)	1.5 kg (20%)	81 %	10
Grain	Pszeniczny	1 kg (13.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Marynka	10 g	50 min	10 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Mosaic	20 g	20 min	10 %
Dry Hop	Cascade	25 g	7 day(s)	6 %
Dry Hop	Cascade	25 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	15 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	1 min