

# Smoked Chilli IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **65**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale ale	3.6 kg (59%)	79 %	6
Grain	Weyermann żytni	1 kg (16.4%)	80 %	6
Grain	Casle Malting Whisky Nature	0.5 kg (8.2%)	85 %	4
Grain	Jęczmienny wędzony bukiem	0.5 kg (8.2%)	85 %	5
Grain	Pszeniczny wędzony dębem	0.5 kg (8.2%)	85 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	15 %
Boil	Citra	30 g	30 min	12.4 %
Boil	Citra	15 g	5 min	12.4 %
Whirlpool	Citra	35 g	0 min	12.4 %
Dry Hop	Citra	30 g	7 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Chilli	30 g	Boil	5 min
Flavor	Chilli	20 g	Secondary	7 day(s)
Water Agent	Gips piwowarski	4 g	Mash	---
Fining	Mech irlandzki	5 g	Boil	5 min