

# SMOKED V.I.P.

- Gravity **15 BLG**
- ABV ---
- IBU **83**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 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 **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński Castlemalting	3.3 kg (47.1%)	81 %	3.4
Grain	Słód Wędzony Steinbach	3 kg (42.9%)	80 %	5
Grain	Pszeniczny	0.4 kg (5.7%)	85 %	4
Grain	Strzegom Karmel 30	0.3 kg (4.3%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	50 g	60 min	8.9 %
Boil	Mosaic	30 g	20 min	12 %
Boil	Cascade	30 g	20 min	7.7 %
Boil	Mosaic	30 g	7 min	12 %
Boil	Cascade	30 g	7 min	7.7 %
Dry Hop	Mosaic	40 g	5 day(s)	12 %
Dry Hop	Cascade	40 g	5 day(s)	7.7 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	10 g	Mash	60 min
Fining	mech	5 g	Boil	15 min