

# Smokin'

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **84**
- SRM **38.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (48.3%)	85 %	7
Grain	Strzegom Karmel 150	0.5 kg (6.9%)	75 %	150
Grain	Strzegom Pszeniczny	0.5 kg (6.9%)	81 %	6
Grain	Wędzony bukiem Viking Malt	2 kg (27.6%)	82 %	10
Grain	Carafa III	0.5 kg (6.9%)	70 %	1034
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Simcoe	10 g	15 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Aroma (end of boil)	Citra	35 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	21 g	Fermentis