

# 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  |