

# APACZ - SMOKED IPA

---

- Gravity **16.6 BLG**
- ABV ---
- IBU **62**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss --- %
- Size with trub loss **16 liter(s)**
- Boil time **70 min**
- Evaporation rate --- %/h
- Boil size --- liter(s)

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-10.4 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (54.3%)	73 %	8
Grain	Weyermann - Smoked Malt	1.8 kg (39.1%)	70 %	6
Grain	Weyermann - Carahell	0.3 kg (6.5%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	65 min	12 %
Boil	Chinook	10 g	40 min	12 %
Boil	Cascade	10 g	40 min	6.7 %
Aroma (end of boil)	Cascade	20 g	10 min	6.7 %
Dry Hop	Cascade	20 g	7 day(s)	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale