Smoked Chilli IPA v2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

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

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale ale	5 kg *(58.8%)*	79 %	6
Grain	Weyermann żytni	1.5 kg *(17.6%)*	80 %	6
Grain	Jęczmienny wędzony brzozą	1 kg *(11.8%)*	85 %	5
Grain	Strzegom wędzony torfem	0.5 kg *(5.9%)*	82 %	8
Grain	Pszeniczny wędzony dębem	0.5 kg *(5.9%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	30 g	60 min	13.1 %
Boil	Ekuanot	10 g	45 min	13.1 %
Boil	Centennial	25 g	30 min	10.5 %
Boil	Ekuanot	10 g	30 min	13.1 %
Boil	Mosaic	25 g	5 min	10 %
Boil	Ekuanot	10 g	5 min	13.1 %
Aroma (end of boil)	Centennial	25 g	0 min	10.5 %
Aroma (end of boil)	Ekuanot	40 g	0 min	13.1 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Aroma (end of boil)	Mosaic	25 g	0 min	10 %
Dry Hop	Ekuanot	100 g	7 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Jalapeno	80 g	Boil	5 min
Flavor	Habanero	50 g	Secondary	7 day(s)