

# APACZ - SMOKED IPA V.3

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- Gravity **14.3 BLG**
- ABV ---
- IBU **60**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (52.4%)	79 %	6
Grain	Castle Malting - Whisky 30-45 ppm	1.5 kg (39.3%)	70 %	3
Grain	Weyermann - Carapils	0.3 kg (7.9%)	78 %	4
Grain	Weyermann - Dehusked Carafa II	0.02 kg (0.5%)	70 %	837

## 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	20 min	6.7 %
Aroma (end of boil)	Cascade	20 g	5 min	6.7 %
Dry Hop	Citra	30 g	7 day(s)	12 %

## Yeasts

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