

Smoked&Spicy IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **3 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **3 min** at **75C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	1 kg (13.9%)	81 %	6
Grain	Wędzony bukiem Viking Malt	1 kg (13.9%)	82 %	10
Grain	Viking Pilsner malt	3.5 kg (48.6%)	82 %	4
Grain	Viking Munich Malt	1 kg (13.9%)	78 %	18
Grain	Weyermann - Carared	0.15 kg (2.1%)	75 %	45
Grain	Fawcett - Pale Chocolate	0.05 kg (0.7%)	71 %	600
Grain	Płatki owsiane	0.25 kg (3.5%)	85 %	3
Grain	Płatki pszeniczne	0.25 kg (3.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Boil	Chinook	20 g	15 min	13 %
Boil	Amarillo	20 g	3 min	9.5 %
Boil	Centennial	20 g	3 min	10.5 %
Boil	Lemon drop	20 g	3 min	4.6 %

Boil	Citra	20 g	3 min	12 %
Boil	Equinox	20 g	3 min	13.1 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Equinox	30 g	3 day(s)	13.1 %
Dry Hop	Amarillo	30 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Papryczki ostre 4 szt.	5 g	Boil	15 min
Water Agent	Gips Piwowarski	4 g	Mash	---
Fining	Mech Irlandzki	4 g	Boil	15 min