

Smoked wheat black IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **67**
- SRM **25**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt wheat	2.5 kg (32.1%)	81 %	6
Grain	Weyermann - Smoked Malt	2 kg (25.6%)	81 %	6
Grain	Platki owsiane	0.8 kg (10.3%)	60 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (3.2%)	71 %	600
Grain	Carafa III	0.25 kg (3.2%)	70 %	1034
Grain	Viking Pale Ale malt	2 kg (25.6%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	10 min	10 %
Dry Hop	Simco mosaic	100 g	2 day(s)	12 %
Boil	Mosaic	30 g	1 min	10 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	30 g	1 min	13.2 %
Boil	lunga	50 g	60 min	11 %