

# ALESMITH IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (97%)	80 %	4
Grain	Karmelowy 50	0.06 kg (1%)	75 %	50
Grain	Weyermann - Carapils	0.065 kg (1.1%)	78 %	4
Grain	Biscuit Malt	0.06 kg (1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	14 g	90 min	17 %
Boil	Columbus/Tomahawk/Zeus	6 g	60 min	17 %
Boil	amarillo	5 g	30 min	8.3 %
Boil	Simcoe	5 g	15 min	11.5 %
Boil	Columbus/Tomahawk/Zeus	6 g	10 min	17 %
Boil	Cascade	11 g	5 min	7 %
Boil	Cascade	28 g	1 min	7 %
Dry Hop	Columbus/Tomahawk/Zeus	14 g	5 day(s)	17 %
Dry Hop	Cascade	14 g	5 day(s)	7 %
Dry Hop	amarillo	14 g	5 day(s)	8.3 %

Dry Hop	chinook	7 g	5 day(s)	11 %
Dry Hop	Simcoe	7 g	5 day(s)	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast Gozdawa	Ale	Dry	10 g	GOŹDAWA