

APACZ - SMOKED IPA V.4

- Gravity **14.7 BLG**
- ABV ---
- IBU **54**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (44.3%) | 73 % | 8 |
| Grain | Weyermann - Smoked Malt | 3.5 kg (48.5%) | 70 % | 6 |
| Grain | Weyermann - Carahell | 0.5 kg (6.9%) | 70 % | 30 |
| Grain | Weyermann - Dehusked Carafa II | 0.02 kg (0.3%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 30 g | 60 min | 12 % |
| Boil | Chinook | 20 g | 30 min | 12 % |
| Boil | Cascade | 20 g | 15 min | 6.7 % |
| Aroma (end of boil) | Cascade | 20 g | 10 min | 6.7 % |
| Aroma (end of boil) | Cascade | 20 g | 1 min | 6.7 % |
| Dry Hop | Cascade | 60 g | 7 day(s) | 6.7 % |

Yeasts

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