

# Smoked IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **77**
- SRM **8.6**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 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 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **77C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński         | 4 kg (57.1%)  | 80 %  | 4   |
| Grain | Steinbach Wędzony           | 2 kg (28.6%)  | 75 %  | 5   |
| Grain | Strzegom Bursztynowy        | 0.5 kg (7.1%) | 70 %  | 49  |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.1%) | 79 %  | 22  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 30 g   | 60 min | 13.5 %     |
| Boil    | Simcoe  | 20 g   | 30 min | 13 %       |
| Boil    | Simcoe  | 30 g   | 15 min | 13 %       |
| Boil    | Motueka | 20 g   | 10 min | 7 %        |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosa Kansas | Wheat | Liquid | 30 ml  | Fermentum Mobile |