

## #32 Peated IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **54**
- SRM **9.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (53.6%)	80.5 %	4
Grain	Peat Smoked Malt Bruntal	2 kg (35.7%)	74 %	4
Grain	Weyermann - Carared	0.2 kg (3.6%)	75 %	45
Grain	Weyermann - Carapils	0.2 kg (3.6%)	78 %	4
Grain	Caraaroma	0.1 kg (1.8%)	78 %	400
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	33 g	60 min	10.1 %
Boil	Mosaic	10 g	20 min	11.7 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Cascade	20 g	20 min	6.8 %
Whirlpool	Mosaic	15 g	0 min	11.7 %
Whirlpool	Simcoe	15 g	0 min	13.2 %

Whirlpool	Cascade	25 g	0 min	6.8 %
Dry Hop	Cascade	40 g	10 day(s)	6.8 %

## Yeasts

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