

Peated IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **89**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	0.5 kg (7.7%)	81 %	6
Grain	Weyermann - Grodziski	0.5 kg (7.7%)	80 %	4
Grain	Casle Malting Whisky Nature	0.5 kg (7.7%)	85 %	4
Grain	Weyermann - Pale Ale Malt	5 kg (76.9%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	45 g	60 min	13 %
Boil	Centennial	30 g	15 min	10.5 %
Boil	Mosaic	30 g	10 min	10 %
Boil	Amarillo	30 g	5 min	9.5 %
Dry Hop	Pacifica (NZ)	60 g	7 day(s)	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Slant	200 ml	Wyeast Labs
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