

Smoked Chilli IPA v2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale ale | 5 kg (58.8%) | 79 % | 6 |
| Grain | Weyermann żytni | 1.5 kg (17.6%) | 80 % | 6 |
| Grain | Jęczmienny wędzony brzozą | 1 kg (11.8%) | 85 % | 5 |
| Grain | Strzegom wędzony torfem | 0.5 kg (5.9%) | 82 % | 8 |
| Grain | Pszeniczny wędzony dębem | 0.5 kg (5.9%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Ekuanot | 30 g | 60 min | 13.1 % |
| Boil | Ekuanot | 10 g | 45 min | 13.1 % |
| Boil | Centennial | 25 g | 30 min | 10.5 % |
| Boil | Ekuanot | 10 g | 30 min | 13.1 % |
| Boil | Mosaic | 25 g | 5 min | 10 % |
| Boil | Ekuanot | 10 g | 5 min | 13.1 % |
| Aroma (end of boil) | Centennial | 25 g | 0 min | 10.5 % |
| Aroma (end of boil) | Ekuanot | 40 g | 0 min | 13.1 % |

| | | | | |
|---------------------|---------|-------|----------|--------|
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Ekuanot | 100 g | 7 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 14.38 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Flavor | Jalapeno | 80 g | Boil | 5 min |
| Flavor | Habanero | 50 g | Secondary | 7 day(s) |