

# 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