

# Smoked IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **76**
- SRM **5.7**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (76.9%)	80 %	4
Grain	Wędzony bukiem Viking Malt	1 kg (15.4%)	82 %	10
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.7%)	75 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	Warrior	10 g	60 min	15.5 %
Boil	Simcoe	25 g	30 min	13.2 %
Boil	Simcoe	25 g	15 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Aroma (end of boil)	Simcoe	30 g	2 min	13.2 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis