

# Smoked IPA

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **37.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.7 liter(s)**
- Total mash volume **31.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	4 kg (50.6%)	80 %	6
Grain	Strzegom Pilzneński	2 kg (25.3%)	80 %	4
Grain	Viking Malt Wędzony Wiśnią	1 kg (12.7%)	82 %	10
Grain	Żytmi	0.5 kg (6.3%)	85 %	8
Grain	Płatki owsiane	0.4 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	25 min	14.7 %
Boil	Chinook	40 g	25 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis