

# Smoked IPA

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- 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<br>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  |