

## #64 Wędzona IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64%)	79 %	6
Grain	Pszeniczny Wędzony dębem	1 kg (16%)	80 %	10
Grain	Wiedeński Wędzony torfem	1 kg (16%)	81 %	10
Grain	Acid Malt (zakwaszający)	0.25 kg (4%)	58.7 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %
Boil	Saaz (Czech Republic)	50 g	30 min	3.24 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	1 g	Boil	10 min
Flavor	herbata wędzona Lapsang Souchong	100 g	Secondary	2 day(s)
Other	witamina A	4 g	Bottling	---