

# APACZ - SMOKED IPA V.2

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- Gravity **14.5 BLG**
- ABV ---
- IBU **58**
- SRM **6.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (60.3%)	73 %	8
Grain	Weyermann - Smoked Malt	2 kg (34.5%)	70 %	6
Grain	Weyermann - Carahell	0.3 kg (5.2%)	70 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	65 min	12.7 %
Boil	Chinook	15 g	45 min	12.7 %
Boil	Cascade	10 g	45 min	6.7 %
Aroma (end of boil)	Cascade	20 g	10 min	6.7 %
Dry Hop	Cascade	20 g	7 day(s)	6.7 %

## Yeasts

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