

# APACZ - SMOKED IPA V.4

---

- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt      | 3.2 kg (44.3%) | 73 %  | 8   |
| Grain | Weyermann - Smoked Malt        | 3.5 kg (48.5%) | 70 %  | 6   |
| Grain | Weyermann - Carahell           | 0.5 kg (6.9%)  | 70 %  | 30  |
| Grain | Weyermann - Dehusked Carafa II | 0.02 kg (0.3%) | 70 %  | 837 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 30 g   | 60 min   | 12 %       |
| Boil                | Chinook | 20 g   | 30 min   | 12 %       |
| Boil                | Cascade | 20 g   | 15 min   | 6.7 %      |
| Aroma (end of boil) | Cascade | 20 g   | 10 min   | 6.7 %      |
| Aroma (end of boil) | Cascade | 20 g   | 1 min    | 6.7 %      |
| Dry Hop             | Cascade | 60 g   | 7 day(s) | 6.7 %      |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-05 | Ale         | Dry         | 11.5 g        | Safale            |