

# Hannibal Smoke (Smoked APA)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.3 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (43.5%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (21.7%)	75 %	59
Grain	Wędzony bukiem Viking Malt	0.5 kg (21.7%)	82 %	10
Grain	Weyermann - Pale Wheat Malt	0.3 kg (13%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	60 min	12 %
Boil	Citra	15 g	20 min	12 %
Aroma (end of boil)	Cascade	10 g	1 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5 g	---