

Smoked Chili IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **50**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Bestmalz	1.5 kg (45.5%)	80.5 %	6
Grain	Wędzony gruszą - Strzegom	0.4 kg (12.1%)	82 %	10
Grain	Wędzony wiśnią - Strzegom	0.4 kg (12.1%)	82 %	10
Grain	Pszeniczny wędzony dębem - Strzegom	0.9 kg (27.3%)	82 %	10
Grain	Acid Malt	0.1 kg (3%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	14.7 %
Boil	Mosaic	5 g	20 min	12 %
Boil	Citra	5 g	10 min	13.7 %
Aroma (end of boil)	Mosaic	5 g	0 min	14.7 %
Aroma (end of boil)	Citra	5 g	0 min	13.7 %
Dry Hop	Mosaic	30 g	3 day(s)	14.7 %
Dry Hop	Citra	50 g	3 day(s)	13.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Wędzone chilli	5 g	Boil	1 min