

# 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 | Pszoniczny 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 |