

WBP - Smoked AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **120**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Fawcett - Golden Promise | 1.58 kg (46.7%) | 81 % | 4 |
| Grain | Strzegom - Wędzony Torfem | 0.5 kg (14.8%) | 70 % | 10 |
| Grain | Casle Malting Whisky Nature | 1 kg (29.6%) | 85 % | 4 |
| Grain | Fawcett - Pale Caramalt | 0.15 kg (4.4%) | 75 % | 15 |
| Grain | BESTMALZ - Best Melanoidin | 0.15 kg (4.4%) | 75 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 45 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 15 min | 15.5 % |
| Boil | Belma | 25 g | 15 min | 12.8 % |
| Boil | Columbus/Tomahawk/Zeus | 15 g | 5 min | 15.5 % |
| Boil | Belma | 25 g | 5 min | 12.8 % |
| Dry Hop | Pekko | 100 g | 7 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |