

# Wyndzok IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **52**
- SRM **10.9**
- Style **Other Smoked Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Viking Malt Wędzony Czereśnią	3 kg (53.6%)	82 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (8.9%)	79 %	100
Grain	Strzegom Karmel 300	0.1 kg (1.8%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.5 %
Aroma (end of boil)	East Kent Goldings	25 g	10 min	5.8 %
Aroma (end of boil)	East Kent Goldings	25 g	25 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	---