

## 2 smoki

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **52**
- SRM **5.4**
- Style **American IPA**

### 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (83.3%)	80 %	7
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	11.3 %
Boil	Mosaic	25 g	10 min	12.1 %
Boil	Citra	25 g	10 min	13.7 %
Aroma (end of boil)	Mosaic	10 g	0 min	12.1 %
Aroma (end of boil)	Citra	10 g	0 min	13.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---