

## #52 Smoked Juicy IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **45**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Wędzony bukiem Viking Malt	1 kg (20%)	82 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	60 min	8.5 %
Boil	Amarillo	50 g	10 min	8.5 %
Aroma (end of boil)	Amarillo	50 g	0 min	8.5 %
Dry Hop	Amarillo	50 g	0 day(s)	8.5 %
Dry Hop	Amarillo	120 g	3 day(s)	8.5 %
Dry Hop	Amarillo	100 g	2 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Notes

- Chmielenie "na zimno 0 dni" - dodanie do 2-3 dnia fermentacji burzliwej.  
*Apr 25, 2020, 8:01 PM*