

# APACZ - SMOKED IPA V.3

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- Gravity **14.3 BLG**
- ABV ---
- IBU **60**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                 | 2 kg (52.4%)   | 79 %  | 6   |
| Grain | Castle Malting - Whisky 30-45 ppm | 1.5 kg (39.3%) | 70 %  | 3   |
| Grain | Weyermann - Carapils              | 0.3 kg (7.9%)  | 78 %  | 4   |
| Grain | Weyermann - Dehusked Carafa II    | 0.02 kg (0.5%) | 70 %  | 837 |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Chinook | 20 g   | 65 min   | 12 %       |
| Boil                | Chinook | 10 g   | 40 min   | 12 %       |
| Boil                | Cascade | 10 g   | 20 min   | 6.7 %      |
| Aroma (end of boil) | Cascade | 20 g   | 5 min    | 6.7 %      |
| Dry Hop             | Citra   | 30 g   | 7 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |