

APACZ - SMOKED IPA V.4

- Gravity **14.7 BLG**
- ABV ---
- IBU **54**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **26 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **31.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (44.3%)	73 %	8
Grain	Weyermann - Smoked Malt	3.5 kg (48.5%)	70 %	6
Grain	Weyermann - Carahell	0.5 kg (6.9%)	70 %	30
Grain	Weyermann - Dehusked Carafa II	0.02 kg (0.3%)	70 %	837

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12 %
Boil	Chinook	20 g	30 min	12 %
Boil	Cascade	20 g	15 min	6.7 %
Aroma (end of boil)	Cascade	20 g	10 min	6.7 %
Aroma (end of boil)	Cascade	20 g	1 min	6.7 %
Dry Hop	Cascade	60 g	7 day(s)	6.7 %

Yeasts

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