

## Smoked Chilli IPA v2

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **65**
- SRM **5.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale ale         | 5 kg (58.8%)   | 79 %  | 6   |
| Grain | Weyermann żytni           | 1.5 kg (17.6%) | 80 %  | 6   |
| Grain | Jęczmienny wędzony brzozą | 1 kg (11.8%)   | 85 %  | 5   |
| Grain | Strzegom wędzony torfem   | 0.5 kg (5.9%)  | 82 %  | 8   |
| Grain | Pszeniczny wędzony dębem  | 0.5 kg (5.9%)  | 85 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Ekuanot    | 30 g   | 60 min | 13.1 %     |
| Boil                | Ekuanot    | 10 g   | 45 min | 13.1 %     |
| Boil                | Centennial | 25 g   | 30 min | 10.5 %     |
| Boil                | Ekuanot    | 10 g   | 30 min | 13.1 %     |
| Boil                | Mosaic     | 25 g   | 5 min  | 10 %       |
| Boil                | Ekuanot    | 10 g   | 5 min  | 13.1 %     |
| Aroma (end of boil) | Centennial | 25 g   | 0 min  | 10.5 %     |
| Aroma (end of boil) | Ekuanot    | 40 g   | 0 min  | 13.1 %     |

|                     |         |       |          |        |
|---------------------|---------|-------|----------|--------|
| Aroma (end of boil) | Mosaic  | 25 g  | 0 min    | 10 %   |
| Dry Hop             | Ekuanot | 100 g | 7 day(s) | 13.1 % |

### Yeasts

| Name        | Type | Form | Amount  | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale  | Dry  | 14.38 g | Safale     |

### Extras

| Type   | Name     | Amount | Use for   | Time     |
|--------|----------|--------|-----------|----------|
| Flavor | Jalapeno | 80 g   | Boil      | 5 min    |
| Flavor | Habanero | 50 g   | Secondary | 7 day(s) |