

Smoked IPA

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	CM Smoked Malt	6 kg (89.6%)	81 %	6
Sugar	Candi Sugar, Clear	0.5 kg (7.5%)	78.3 %	2
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (3%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Cascade PL	15 g	20 min	5.2 %
Boil	Cascade	15 g	1 min	6 %
Boil	Chinook	15 g	20 min	13 %
Boil	Chinook	15 g	1 min	13 %
Boil	Columbus/Tomahawk/Zeus	10 g	15 min	15.5 %