

Smoked IPA

- Gravity **16.2 BLG**
- ABV ---
- IBU **79**
- SRM **7.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Sugar | Peat Smoked Malt | 2 kg (30.8%) | 74 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 3.5 kg (53.8%) | 85 % | 7 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.7%) | 79 % | 10 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 45 min | 16.1 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 30 min | 16.1 % |
| Boil | Citra | 10 g | 20 min | 13.5 % |
| Boil | Citra | 15 g | 10 min | 13.5 % |

Yeasts

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

Notes

- Warzone na słodzie Bruntal Smoked Whiskey
Apr 9, 2016, 6:24 PM