

Smoked wheat black IPA

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **67**
- SRM **25**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Weyermann - Smoked Malt wheat | 2.5 kg (32.1%) | 81 % | 6 |
| Grain | Weyermann - Smoked Malt | 2 kg (25.6%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.8 kg (10.3%) | 60 % | 3 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.2%) | 71 % | 600 |
| Grain | Carafa III | 0.25 kg (3.2%) | 70 % | 1034 |
| Grain | Viking Pale Ale malt | 2 kg (25.6%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 10 min | 10 % |
| Dry Hop | Simco mosaic | 100 g | 2 day(s) | 12 % |
| Boil | Mosaic | 30 g | 1 min | 10 % |
| Boil | Simcoe | 20 g | 10 min | 13.2 % |
| Boil | Simcoe | 30 g | 1 min | 13.2 % |
| Boil | lunga | 50 g | 60 min | 11 % |