

## 19. NE Smoke

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **57**
- SRM **6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Smoked Malt	0.5 kg (15.2%)	81 %	6
Grain	Weyermann - Pale Wheat Malt	0.5 kg (15.2%)	85 %	5
Grain	Castle Pale Ale	2 kg (60.6%)	80 %	8
Grain	Weyermann - Carawheat	0.1 kg (3%)	77 %	97
Grain	Oats, Flaked	0.2 kg (6.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	20 g	10 min	6.1 %
Boil	Magnum	7 g	60 min	12.2 %
Whirlpool	Columbus/Tomahawk/Zeus (80-70 C)	30 g	30 min	15.5 %
Whirlpool	Cascade (80-70 C)	10 g	30 min	8.1 %

### Yeasts

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