

APACZ - SMOKED IPA V.3

- Gravity **14.3 BLG**
- ABV ---
- IBU **60**
- SRM **6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss --- %
- Size with trub loss **15 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (52.4%) | 79 % | 6 |
| Grain | Castle Malting - Whisky 30-45 ppm | 1.5 kg (39.3%) | 70 % | 3 |
| Grain | Weyermann - Carapils | 0.3 kg (7.9%) | 78 % | 4 |
| Grain | Weyermann - Dehusked Carafa II | 0.02 kg (0.5%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Chinook | 20 g | 65 min | 12 % |
| Boil | Chinook | 10 g | 40 min | 12 % |
| Boil | Cascade | 10 g | 20 min | 6.7 % |
| Aroma (end of boil) | Cascade | 20 g | 5 min | 6.7 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |

Yeasts

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