

# APACZ - SMOKED IPA V.4

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- Gravity **15 BLG**
- ABV ---
- IBU **55**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (44.3%)	73 %	8
Grain	Weyermann - Smoked Malt	3.5 kg (48.5%)	70 %	6
Grain	Weyermann - Carahell	0.5 kg (6.9%)	70 %	30
Grain	Weyermann - Dehusked Carafa II	0.02 kg (0.3%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	12 %
Boil	Chinook	20 g	30 min	12 %
Boil	Cascade	20 g	15 min	6.7 %
Aroma (end of boil)	Cascade	20 g	10 min	6.7 %
Aroma (end of boil)	Cascade	20 g	1 min	6.7 %
Dry Hop	Cascade	60 g	7 day(s)	6.7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11.5 g	Safale