

# 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