

# SMOOTHIE IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.2%)	80 %	5
Grain	Viking Wheat Malt	1 kg (15%)	83 %	5
Grain	Viking Munich Malt	0.25 kg (3.8%)	78 %	18
Grain	Platki owsiane	0.4 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Mosaic	20 g	15 min	10 %
Dry Hop	Citra	10 g	7 day(s)	12 %
Dry Hop	Mosaic	10 g	7 day(s)	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	puree z mango	850 g	Secondary	7 day(s)
Flavor	puree z papai	900 g	Secondary	7 day(s)
Flavor	puree z marakui	565 g	Secondary	7 day(s)