

# WBP - Smoked AIPA

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- Gravity **15 BLG**
- ABV ---
- IBU **120**
- SRM **8.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **15.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Golden Promise	1.58 kg (46.7%)	81 %	4
Grain	Strzegom - Wędzony Torfem	0.5 kg (14.8%)	70 %	10
Grain	Casle Malting Whisky Nature	1 kg (29.6%)	85 %	4
Grain	Fawcett - Pale Caramalt	0.15 kg (4.4%)	75 %	15
Grain	BESTMALZ - Best Melanoidin	0.15 kg (4.4%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	45 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	15 g	15 min	15.5 %
Boil	Belma	25 g	15 min	12.8 %
Boil	Columbus/Tomahawk/Zeus	15 g	5 min	15.5 %
Boil	Belma	25 g	5 min	12.8 %
Dry Hop	Pekko	100 g	7 day(s)	13.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis