

# SMaSH

---

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **94**
- SRM **6.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **0 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.5 kg (86.7%)	80 %	5
Grain	Platki owsiane	1 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	70 min	12 %
Boil	Magnum	30 g	20 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	132.35 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	4.41 g	Boil	10 min
Flavor	cherry olorosso	44.11 g	Secondary	14 day(s)