

# Smash IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **40**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **11.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.7 kg (88.5%)	80 %	5
Grain	Acid Malt	0.02 kg (1%)	58.7 %	6
Grain	Karmelowy Czerwony	0.2 kg (10.4%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	10 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis