

SMASH Pale Ale i Bavaria Mandarin,

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **3.5**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 10 g | 60 min | 7.7 % |
| Aroma (end of boil) | Mandarina Bavaria | 15 g | 0 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale | Dry | 11 g | --- |