

SMaSH - Pilsner + Target

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **23**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Target | 20 g | 60 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|-------|--------|------------|
| Mauribrew Ale Y514 | Ale | Slant | 500 ml | Mauribrew |

Notes

- Single malt and single hop.
To get to know the taste of Viking Pilsner Malt and Target hops.
Mar 24, 2020, 8:50 PM