

SMaSH Polish Ale v0.1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|---------------|-------|-----|
| Grain | Monachijski | 5.5 kg (100%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Cascade PL | 25 g | 50 min | 5.2 % |
| Boil | Cascade PL | 25 g | 20 min | 5.2 % |
| Aroma (end of boil) | Cascade PL | 25 g | 5 min | 5.2 % |
| Dry Hop | Cascade PL | 25 g | 5 day(s) | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 10 g | Mangrove Jack's |