

SMaSH Waimea

- Gravity **13.2 BLG**
- ABV ---
- IBU **50**
- SRM **6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- 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 | Pale Malt (2 Row) UK | 5 kg (100%) | 78 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Waimea | 10 g | 60 min | 17 % |
| Boil | Waimea | 10 g | 15 min | 17 % |
| Boil | Waimea | 15 g | 10 min | 17 % |
| Aroma (end of boil) | Waimea | 15 g | 5 min | 17 % |
| Aroma (end of boil) | Waimea | 20 g | 0 min | 17 % |
| Dry Hop | Waimea | 30 g | 6 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |