BIAB - Equanot SMaSH 2020

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **0 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pale Ale	3 kg *(93.8%)*	80 %	7
Grain	Weyermann - Zakwaszający	0.2 kg *(6.3%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot (2020 - USA)	10 g	60 min	14.9 %
Boil	Equanot (2020 - USA)	25 g	15 min	14.9 %
Boil	Equanot (2020 - USA) - Hopstand 80-70ºC (20 min)	40 g	0 min	14.9 %
Dry Hop	Equanot (2020 - USA)	25 g	7 day(s)	14.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11.5 g	Gozdawa

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	1 g	Boil	1 min