

Smash Izabella

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **33**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

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

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	50 g	45 min	5.2 %
Boil	Izabella	50 g	5 min	5.2 %
Boil	Izabella	50 g	1 min	5.2 %
Dry Hop	Izabella	100 g	2 day(s)	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	120 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowski	4 g	Mash	60 min
Fining	Whirlflock	1 g	Boil	10 min