

SMaSHPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **3.5**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 3.5 kg (74.5%) | 80.5 % | 4 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Sybilla | 50 g | 60 min | 4.5 % |
| Boil | Sybilla | 30 g | 15 min | 4.5 % |
| Boil | Sybilla | 30 g | 5 min | 4.5 % |
| Aroma (end of boil) | Sybilla | 30 g | 1 min | 4.5 % |
| Whirlpool | Sybilla | 30 g | 30 min | 4.5 % |
| Dry Hop | Sybilla | 50 g | 2 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |