#11 SMaSH_PA_Mackinac

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(86.2%)*	80 %	5
Grain	Barley, Flaked	0.8 kg *(13.8%)*	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mackinac	15 g	60 min	9.2 %
Boil	Mackinac	15 g	30 min	9.2 %
Boil	Mackinac	20 g	20 min	9.2 %
Dry Hop	Mackinac	150 g	3 day(s)	9.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	150 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	0.5 g	Boil	10 min

Notes

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

- woda oaza,biedronka 36(18/18)_Light colored and hoppy
  gips piwowarski 3/3
  sól 1/1
  Sep 7, 2021, 12:16 PM