Polish SMaSH

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **36.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **31.3 liter(s)** of **76C** water or to achieve **57.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	10.5 kg *(100%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zula	80 g	60 min	7 %
Whirlpool	zula	200 g	0 min	7 %
Dry Hop	cashmere	100 g	4 day(s)	9.4 %
Dry Hop	zula	220 g	4 day(s)	7 %

Notes

- Na Whirpool chmiel wrzucam gdy brzeczka osiągnie temperaturę 88C - 100g i czekam aż dojdzie 77C dożucam 100g i potem czekam do około 66C (celuję żeby ten proces trwał około 30min). Potem zaczynam chłodzenie.
  Na zimno ferm nr 1 200g zula / ferm. 2 100g cashmere

  Fermentor nr 1

  Fermentor nr 2
  Oct 24, 2019, 2:47 PM

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