

SMASH 01 (Amarillo vs Nelson)

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **4.1**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Amarillo | 30 g | 60 min | 9.5 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 10 g | 3 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 1200 ml | Fermentum Mobile |