SMASH z karmelowym

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **35**
- SRM **5.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **72C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Karmelowy Jasny 30EBC	0.25 kg *(4.3%)*	75 %	30
Grain	Weyermann - Pale Ale Malt	5.5 kg *(95.7%)*	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12.7 %
Whirlpool	Citra	100 g	0 min	12.7 %
Dry Hop	Citra	100 g	4 day(s)	12.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Verdant ipa	Ale	Dry	11.5 g	Fermentis

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