

# smash waimea

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **35**
- SRM **3.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.9 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.65 kg (100%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Waimea	20 g	30 min	14.3 %
Aroma (end of boil)	Waimea	10 g	15 min	14.3 %
Dry Hop	Waimea	40 g	3 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---