

# SMaSH Waimea

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- Gravity **13.2 BLG**
- ABV ---
- IBU **50**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	5 kg (100%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	60 min	17 %
Boil	Waimea	10 g	15 min	17 %
Boil	Waimea	15 g	10 min	17 %
Aroma (end of boil)	Waimea	15 g	5 min	17 %
Aroma (end of boil)	Waimea	20 g	0 min	17 %
Dry Hop	Waimea	30 g	6 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's