

## #14 First Smash

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Fermentables

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

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	100 g	3 day(s)	13.3 %
Whirlpool	Citra	40 g	10 min	13.3 %
Aroma (end of boil)	Citra	30 g	5 min	13.3 %
Boil	Citra	30 g	30 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	9 g	Fermentis