

# Smarki/Chino/Takuya

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **34**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **15 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.8 kg (23.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg (58.8%)	85 %	7
Grain	Oats, Flaked	0.4 kg (11.8%)	80 %	2
Grain	Briess - 2 Row Carapils Malt	0.2 kg (5.9%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	7.7 %
Boil	Citra	7 g	20 min	12 %
Boil	Mosaic	3 g	20 min	10 %
Boil	Galaxy	3 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis