

SMASH IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **89**
- SRM **5.4**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **15 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **77C**
- Keep mash **60 min** at **100C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.8 kg (100%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Mosaic | 20 g | 5 min | 10 % |
| Boil | Mosaic | 20 g | 55 min | 10 % |
| Aroma (end of boil) | Mosaic | 20 g | 65 min | 10 % |
| Dry Hop | Mosaic | 60 g | 12 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |