

# Smash IPA

- Gravity **16.1 BLG**
- ABV ---
- IBU **120**
- SRM **7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	13.5 %
Boil	Citra	50 g	30 min	13.5 %
Boil	Citra	50 g	15 min	13.5 %
Boil	Citra	50 g	5 min	13.5 %
Dry Hop	Citra	100 g	7 day(s)	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11.5 g	Mangrove Jack's