

Smash v.2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **25 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Strzegom Pilzneński | 6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 12 g | 30 min | 13 % |
| Aroma (end of boil) | Citra | 35 g | 3 min | 13 % |

Yeasts

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