

# SMaSH

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- Gravity **11.9 BLG**
- ABV ---
- IBU **74**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	20 g	60 min	15 %
Boil	Jarrylo	20 g	30 min	15 %
Boil	Jarrylo	20 g	15 min	15 %
Whirlpool	Jarrylo	20 g	0 min	15 %
Dry Hop	Jarrylo	20 g	7 day(s)	15 %
Dry Hop	Jarrylo	20 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis