

# Polish smash

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **4.7**
- Style **American Pale Ale**

## 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 **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (85.7%)	81 %	4
Grain	BESTMALZ - Bestt Pale Ale	0.5 kg (14.3%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	20 g	60 min	8.3 %
Boil	Zula	10 g	30 min	8.3 %
Aroma (end of boil)	Zula	20 g	10 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Dry	10 g	---