

SMaSH

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **94**
- SRM **6.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **0 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **75C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 6.5 kg (86.7%) | 80 % | 5 |
| Grain | Platki owsiane | 1 kg (13.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 60 g | 70 min | 12 % |
| Boil | Magnum | 30 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|-----------|------------|
| Us-05 | Ale | Slant | 132.35 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|---------|-----------|-----------|
| Fining | Mech irlandzki | 4.41 g | Boil | 10 min |
| Flavor | cherry olorosso | 44.11 g | Secondary | 14 day(s) |