

# Smash APA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **93**
- SRM **4.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Marynka | 40 g   | 60 min | 10 %       |
| Aroma (end of boil) | Mosaic  | 10 g   | 10 min | 10 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 5 min  | 10 %       |
| Aroma (end of boil) | Mosaic  | 25 g   | 2 min  | 10 %       |