

# SMaSH Waimea

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- Gravity **13.2 BLG**
- ABV ---
- IBU **50**
- SRM **6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 | Pale Malt (2 Row) UK | 5 kg (100%) | 78 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Waimea | 10 g   | 60 min   | 17 %       |
| Boil                | Waimea | 10 g   | 15 min   | 17 %       |
| Boil                | Waimea | 15 g   | 10 min   | 17 %       |
| Aroma (end of boil) | Waimea | 15 g   | 5 min    | 17 %       |
| Aroma (end of boil) | Waimea | 20 g   | 0 min    | 17 %       |
| Dry Hop             | Waimea | 30 g   | 6 day(s) | 17 %       |

## Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 10 g   | Mangrove Jack's |