

## W009 - Afrykański SMASH

- Gravity **10.1 BLG**
- ABV **3.8 %**
- IBU **56.9**
- SRM **10.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.71 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **19.71 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	(de) CHÂTEAU PALE ALE	3 kg	81 %	23

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	U3/132	6 g	60 min	17.5 %
Boil	U3/132	10 g	30 min	17.5 %
Boil	U3/132	15 g	10 min	17.5 %
Boil	U3/132	12 g	0 min	17.5 %
Dry Hop	U3/132	25 g	4 day(s)	17.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Scottish Ale	Ale	Liquid	124 ml	Wyeast Labs