

## #25 SMASH ALE

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **10**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	3.4 kg (82.3%)	80 %	35
Sugar	cukier	0.4 kg (9.7%)	100 %	---
Grain	red active	0.33 kg (8%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	5.6 %
Boil	Sybilla	20 g	30 min	5.6 %
Aroma (end of boil)	Sybilla	20 g	0 min	5.6 %
Dry Hop	Sybilla	40 g	3 day(s)	5.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	wlasne