

## #26 Smash - Souther Cross

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- Gravity **12.1 BLG**
- ABV ---
- IBU **51**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	20 g	60 min	12.8 %
Boil	Southern Cross	20 g	30 min	12.8 %
Boil	Southern Cross	30 g	5 min	12.8 %
Dry Hop	Southern Cross	30 g	0 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis