

# BIAB - SMaSH Iunga 2020

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **18 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **18 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **80C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale     | 3 kg (93.8%)  | 80 %  | 7   |
| Grain | Weyermann - Zakwaszający | 0.2 kg (6.3%) | 80 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Iunga (2020 - PL) | 25 g   | 60 min | 9.4 %      |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 11.5 g | Gozdawa    |

## Extras

| Type   | Name        | Amount  | Use for | Time   |
|--------|-------------|---------|---------|--------|
| Other  | Woda        | 20000 g | Mash    | 61 min |
| Fining | Whirlfloc T | 1 g     | Boil    | 1 min  |