

# SMaSH Polish Ale v0.1

---

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **24**
- SRM **8.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	5.5 kg (100%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	25 g	50 min	5.2 %
Boil	Cascade PL	25 g	20 min	5.2 %
Aroma (end of boil)	Cascade PL	25 g	5 min	5.2 %
Dry Hop	Cascade PL	25 g	5 day(s)	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's