

# #SMASH\_siMcOe

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **64 C**, Time **25 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **25 min** at **64C**
- Keep mash **35 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (100%)	83 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	10 min	11.7 %
Whirlpool	Simcoe	30 g	20 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	5.5 g	Danstar