

# Stranda ~smash

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

## Steps

- Temp **35 C**, Time **5 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.6 liter(s)** of strike water to **37.5C**
- Add grains
- Keep mash **5 min** at **35C**
- Keep mash **60 min** at **68C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.2 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	6 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
espe	Ale	Slant	50 ml	---