

W009 - Afrykański SMASH

- Gravity **10.1 BLG**
- ABV **3.8 %**
- IBU **56.9**
- SRM **10.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.71 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **19.71 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------|-------|-----|
| Grain | (de) CHÂTEAU PALE ALE | 3 kg | 81 % | 23 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | U3/132 | 6 g | 60 min | 17.5 % |
| Boil | U3/132 | 10 g | 30 min | 17.5 % |
| Boil | U3/132 | 15 g | 10 min | 17.5 % |
| Boil | U3/132 | 12 g | 0 min | 17.5 % |
| Dry Hop | U3/132 | 25 g | 4 day(s) | 17.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|--------|--------|-------------|
| Scottish Ale | Ale | Liquid | 124 ml | Wyeast Labs |