

# Yellow Rose SMaSH IPA

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **47**
- SRM **4.6**
- Style **American IPA**

## Batch size

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

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	16 g	60 min	12.8 %
Boil	Mosaic	8 g	30 min	12.8 %
Boil	Mosaic	16 g	20 min	12.8 %
Aroma (end of boil)	Mosaic	8 g	1 min	12.8 %
Dry Hop	Mosaic	32 g	5 day(s)	12.8 %
Boil	Marynka	4 g	60 min	7.3 %