

# Mordrołamacz z Cintry SMaSH

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **169**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount      | Yield | EBC |
|-------|-------------------|-------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (100%) | 79 %  | 6   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 90 g   | 60 min   | 12.3 %     |
| Boil                | Citra | 30 g   | 30 min   | 12.3 %     |
| Boil                | Citra | 30 g   | 20 min   | 12.3 %     |
| Boil                | Citra | 30 g   | 10 min   | 12.3 %     |
| Aroma (end of boil) | Citra | 30 g   | 0 min    | 12.3 %     |
| Dry Hop             | Citra | 60 g   | 3 day(s) | 12.3 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |