

# Nowy Początek SMASH IPA II

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **52**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **13.3 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **0.7 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	55 min	11.1 %
Boil	Simcoe	25 g	5 min	11.1 %
Aroma (end of boil)	Simcoe	20 g	0 min	11.1 %
Dry Hop	Simcoe	60 g	3 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis