

## Polish smash

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **54**
- SRM **4.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Pilzneński                | 3 kg (85.7%)   | 81 %   | 4   |
| Grain | BESTMALZ - Bestt Pale Ale | 0.5 kg (14.3%) | 80.5 % | 6   |

### Hops

| Use for             | Name | Amount | Time   | Alpha acid |
|---------------------|------|--------|--------|------------|
| Boil                | Zula | 20 g   | 60 min | 8.3 %      |
| Boil                | Zula | 10 g   | 30 min | 8.3 %      |
| Aroma (end of boil) | Zula | 20 g   | 10 min | 8.3 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Kveik | Ale  | Dry  | 10 g   | ---        |