

# Smash IZABELLA

---

- Gravity **13.8 BLG**
- ABV ---
- IBU **29**
- SRM **4.4**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	25 g	60 min	5.1 %
Boil	Izabella	25 g	5 min	5.1 %
Dry Hop	Izabella	50 g	3 day(s)	5.1 %