

# SMASH Pale Ale i Bavaria Mandarin,

- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- SRM **3.5**
- Style **California Common Beer**

## 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 **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	7.7 %
Aroma (end of boil)	Mandarina Bavaria	15 g	0 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	11 g	---