

SMaSH

- Gravity **11.9 BLG**
- ABV ---
- IBU **74**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

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

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Jarrylo | 20 g | 60 min | 15 % |
| Boil | Jarrylo | 20 g | 30 min | 15 % |
| Boil | Jarrylo | 20 g | 15 min | 15 % |
| Whirlpool | Jarrylo | 20 g | 0 min | 15 % |
| Dry Hop | Jarrylo | 20 g | 7 day(s) | 15 % |
| Dry Hop | Jarrylo | 20 g | 3 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |