

# SMaSH

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

| Type  | Name              | Amount        | Yield | EBC |
|-------|-------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (90.9%)  | 79 %  | 6   |
| Grain | Pszeniczny        | 0.5 kg (9.1%) | 85 %  | 4   |

## Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 15 g   | 60 min   | 13.3 %     |
| Boil                | Citra | 10 g   | 30 min   | 13.3 %     |
| Boil                | Citra | 10 g   | 10 min   | 13.3 %     |
| Aroma (end of boil) | Citra | 10 g   | 5 min    | 13.3 %     |
| Whirlpool           | Citra | 5 g    | 0 min    | 13.3 %     |
| Dry Hop             | Citra | 50 g   | 3 day(s) | 13.3 %     |

## Yeasts

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