

SMaSH Galaxy - 6.2%

American Pale Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.73
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
Original Gravity : 1.054
Total Gravity : 1.057
Final Gravity : 1.010

Fermentables (1.33 kg)
1.33 kg - Maris Otter Pale Ale Malt 5.9 EBC (...
^ Brouwstore (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (25 g)
30 min - 4 g - Galaxy - 15.7% (23 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
15 min - 4 g - Galaxy - 15.7% (15 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Hop Stand
20 min hopstand @ 75 °C
20 min 75 °C - 5 g - Galaxy - 15.7% (3 IBU)
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

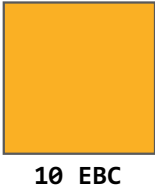
Dry Hops
7 days - 12 g - Galaxy - 15.7%
^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Miscellaneous
Mash - 0.82 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.51 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.22 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.21 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 4.2 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.02 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
10 min - Boil - 0.05 g - Lallemand Servomyces
^ Lot # 154001112904ABV

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.99 L
Sparge Water : 5.17 L
Boil Time : 60 min
Total Water : 9.16 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
High fermentability
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
20 °C - 10 days - Primary
23 °C - 4 days - Diacetyl rest
20 °C - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 93 Mg 15 Na 49 Cl 51 SO 251 HCO 81

SO/Cl ratio: 5
Mash pH: 5.37
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

SMaSH Galaxy

Recipe Notes

Pitch 5 grams yeast @ 18 C.