

SMaSH Fuggie v2 - 4.2%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.6
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.039
Total Gravity : 1.041
Final Gravity : 1.009

Fermentables (1 kg)

1 kg - Maris Otter Malt 6 EBC (100%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (39 g)

30 min - 3 g - Fuggie (Whole) - 5% (6 IBU)
^ Worcester Hop Shop (UK)
15 min - 12 g - Fuggie (Whole) - 5% (16 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
15 min - 12 g - Fuggie (Whole) - 5% (3 IBU)
^ Worcester Hop Shop (UK)

Dry Hops

3 days - 12 g - Fuggie (Whole) - 5%
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.17 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.5 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 5.84 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 - 1 items - Wort Chiller

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 L
Sparge Water : 5.84 L
Boil Time : 60 min
Total Water : 8.84 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
Mash pH: 5.35
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 Fuggle v2

Recipe Notes

Pitch 3 grams of yeast.

v2: skipped the 30 minute addition, increased late hop and aroma gifts to 12 grams and added a 12 grams dry hopping gift.