

SMaSH Magnum - 5.1%

Blonde Ale  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 22 (Tinseth)  
BU/GU : 0.46  
Colour : 9 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
Original Gravity : 1.045  
Total Gravity : 1.047  
Final Gravity : 1.008

Fermentables (1.1 kg)  
1.1 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...  
^ Lot # 694-201130-111430-176081-1/1  
^ The Malt Miller (UK) MAL-00-036  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (10 g)  
30 min - 3 g - Magnum - 10.7% (13 IBU)  
^ The Malt Miller (UK) HOP-06-009  
10 min - 3 g - Magnum - 10.7% (7 IBU)  
^ The Malt Miller (UK) HOP-06-009

Hop Stand  
15 min hopstand @ 80 °C  
15 min - 4 g - Magnum - 10.7% (2 IBU)  
^ The Malt Miller (UK) HOP-06-009

Miscellaneous  
Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.78 ml - Calcium Chloride (CaCl2) 33...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.52 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3.3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.64 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL) 125.249.1  
10 min - Boil - 0.05 g - Lallemand Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Bottling - 15 items - 33 cl Steinie bottle (s...  
^ Brouwstore (NL) 017.500.0

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.3 L  
Sparge Water : 5.64 L  
Boil Time : 60 min  
Total Water : 8.94 L



Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
04 High fermentability (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

Fermentation Profile  
01 Ale + DR + Conditioning  
17 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
17 °C - 14 days - Carbonation  
17 °C - 28 days - Conditioning

Water Profile  
NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
Mash pH: 5.38  
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:

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## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).  
Pitch 4 grams yeast @ 20 C.