

SMaSH Lotus - 5.6%

American Pale Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 38 (Tinseth)
BU/GU : 0.73
Colour : 9 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.049
Total Gravity : 1.052
Final Gravity : 1.009

Fermentables (1.2 kg)
1.2 kg - Pale Ale Malt 6 EBC (100%)
^ The Malt Miller (UK) MAL-00-010
32 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (28 g)
15 min - 7 g - Lotus - 17% (29 IBU)
^ MoreBeer (USA) https://www.morebeer.com/pro...

Hop Stand
30 min hopstand @ 70 °C
30 min 70 °C - 14 g - Lotus - 17% (8 IBU)
^ MoreBeer (USA) https://www.morebeer.com/pro...

Dry Hops
7 days - 7 g - Lotus - 17%
^ MoreBeer (USA) https://www.morebeer.com/pro...

Miscellaneous
Mash - 0.8 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.5 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.15 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 - 3.6 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.43 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
^ 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 : 3.6 L
Sparge Water : 5.43 L
Boil Time : 60 min
Total Water : 9.03 L



9 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
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 50 SO 250 HCO 80

SO/Cl ratio: 5
Mash pH: 5.4
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 Lotus

Recipe Notes

Lower hop-stand temperature for a longer period of time to preserve aromatics (hop in @ 70 C and hop out @ 60 C, or 30 minutes).
Slowly stir hops in hop stand, do not aerate (only aerate at lower temperatures).