

Smurtowaka - 4.9%

Blonde Ale

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Type: Partial Mash

IBU : 27 (Tinseth)
BU/GU : 0.58
Colour : 16 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.020
Original Gravity : 1.047
Final Gravity : 1.010

Fermentables (1.08 kg)

465 g - 10 min - Boil - Premium Grade Light L...
^ The Malt Miller (UK) EXT-01-010
272 g - Vienna Malt 8 EBC (25.3%)
^ The Malt Miller (UK) MAL-00-014
139 g - Rye Malt 25 EBC (12.9%)
^ The Malt Miller (UK) MAL-00-037
139 g - Wheat Malt 4 EBC (12.9%)
^ The Malt Miller (UK) MAL-04-004
31 g - Carabohemian 200 EBC (2.9%)
31 g - Caramalt 29.5 EBC (2.9%)
^ The Malt Miller (UK) MAL-01-014

Hops (44 g)

30 min - 4 g - Magnum - 10.7% (20 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 75 °C
10 min 75 °C - 15 g - Centennial (T90) - 9.1%...
^ The Malt Miller (UK) HOP-05-006
10 min 75 °C - 15 g - Riwaka - 6.5% (3 IBU)
^ Brouwstore (NL) Riw-053 (<https://www.brouws...>)

Dry Hops

4 days - 10 g - Riwaka - 6.5%
^ Brouwstore (NL) Riw-053 (<https://www.brouws...>)

Miscellaneous

Mash - 0.25 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.65 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.65 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.28 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Lallemmand (LalBrew) Verdant IPA
^ The Malt Miller (UK) YEA-02-051

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 1.84 L
Sparge Water : 5.73 L
Boil Time : 30 min
Total Water : 7.57 L



16 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 - 14 days - Primary

Water Profile

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

SO/Cl ratio: 2

Mash pH: 5.36

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:

Smurtowaka

Recipe Notes

Target: ABV = 4.6 %, IBU = 36, OG = 1.047, FG = 1.011.
Tweaked the hop bill to match style.