

## SMaSH Fuggie v3 - 4.6%

### International Pale Lager

Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)  
BU/GU : 0.51  
Colour : 8 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.040  
Total Gravity : 1.042  
Final Gravity : 1.007

### Fermentables (1 kg)

1 kg - Extra Pale Ale (Lager) Malt 3 EBC (100%)  
^ The Malt Miller (UK) MAL-00-028  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (10 g)

60 min - 5 g - Fuggie (Whole) - 5% (12 IBU)  
^ Worcester Hop Shop (UK)  
30 min - 5 g - Fuggie (Whole) - 5% (9 IBU)  
^ Worcester Hop Shop (UK)

### Miscellaneous

Mash - 0.64 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 2.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.43 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.44 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
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  
^ 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

### Yeast

0.5 pkg - Fermentis Saflager West European La...

### 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

20 Lager (Standard)  
13 °C - 14 days - Primary  
5 °C - 3 days - Cold Crash  
10 °C - 90 days - Lagering

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 47 Mg 7 Na 51 Cl 102 SO 51 HCO 68

SO/Cl ratio: 0.5  
Mash pH: 5.32  
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: