

# SMaSH Simcoe v3 - 6%

## American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)  
BU/GU : 0.59  
Colour : 10 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.054  
Total Gravity : 1.056  
Final Gravity : 1.010

### Fermentables (1.33 kg)

1.325 kg - Maris Otter Pale Ale Malt 5.9 EBC...  
^ 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 (30 g)

30 min - 5 g - Simcoe - 12.2% (22 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)  
5 min - 5 g - Simcoe - 12.2% (7 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

### Hop Stand

10 min hopstand @ 80 °C  
10 min - 10 g - Simcoe - 12.2% (4 IBU)  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

### Dry Hops

7 days - 10 g - Simcoe - 12.2%  
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

### Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.5 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.21 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 3.19 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.6 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3.97 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.18 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
30 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK)  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL)  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Bottling - 15 items - 33 cl Steinie bottle (s...

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.97 L  
Sparge Water : 5.18 L  
Boil Time : 60 min  
Total Water : 9.15 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
23 °C - 4 days - Diacetyl rest  
20 °C - 45 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: