

SMaSH Citra v2 - 6%

American Pale Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.6
Colour : 10 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.053
Total Gravity : 1.055
Final Gravity : 1.009

Fermentables (1.3 kg)
1.3 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...
^ Brouwstore (NL)
32 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (23 g)
30 min - 3 g - Citra - 13.8% (15 IBU)
^ Worcester Hop Shop (UK)
10 min - 5 g - Citra - 13.8% (13 IBU)
^ Worcester Hop Shop (UK)

Hop Stand
40 min hopstand @ 70 °C
40 min 70 °C - 10 g - Citra - 13.8% (5 IBU)
^ Worcester Hop Shop (UK)

Dry Hops
6 days - 5 g - Citra - 13.8%
^ Worcester Hop Shop (UK)

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 - 1.2 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 - 3.9 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.23 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 - 0.05 g - Lallemand Servomyces
^ Lot # 154001112904ABV

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

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

Mash Water : 3.9 L
Sparge Water : 5.23 L
Boil Time : 60 min
Total Water : 9.13 L



10 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 - 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: 5.39
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

Lower hop-stand temperature for a longer period of time to preserve aromatics (hop in @ 70 C and hop out @ 60 C, or 40 minutes).

Slowly stir hops in hop stand, do not aerate (only aerate at lower temperatures).

v2: use flat mineral water, adapt water agents.