

**SMaSH CF184 - 4.3%**

**British Golden Ale**

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)  
BU/GU : 0.67  
Colour : 8 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.041  
Total Gravity : 1.043  
Final Gravity : 1.010

**Fermentables (1 kg)**

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (100%)  
^ The Malt Miller (UK) MAL-00-036  
23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

**Hops (24 g)**

20 min - 5 g - CF184 (T90) - 8.4% (13 IBU)  
^ The Malt Miller (UK) HOP-04-026  
10 min - 5 g - CF184 (T90) - 8.4% (9 IBU)  
^ The Malt Miller (UK) HOP-04-026  
5 min - 5 g - CF184 (T90) - 8.4% (5 IBU)  
^ The Malt Miller (UK) HOP-04-026

**Hop Stand**

15 min hopstand @ 75 °C  
15 min 75 °C - 5 g - CF184 (T90) - 8.4% (2 IBU)  
^ The Malt Miller (UK) HOP-04-026

**Dry Hops**

7 days - 4 g - CF184 (T90) - 8.4%  
^ The Malt Miller (UK) HOP-04-026

**Miscellaneous**

Mash - 0.19 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.18 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.36 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.38 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ The Malt Miller (UK)  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL)  
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 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**

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

**Water Profile**

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 58 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3  
Mash pH: 5.38  
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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).