

SMaSH Belma - 4.1%

Blonde Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.5
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.041
Final Gravity : 1.010

Fermentables (1 kg)
1 kg - Pale Ale Malt 10 EBC (100%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1

Hops (35 g)
20 min - 3 g - Belma - 9.8% (9 IBU)
10 min - 4 g - Belma - 9.8% (8 IBU)

Hop Stand
10 min hopstand @ 80 °C
10 min - 8 g - Belma - 9.8% (3 IBU)

Dry Hops
4 days - 20 g - Belma - 9.8%

Miscellaneous
Mash - 0.15 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.29 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.14 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.08 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.76 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

Yeast
1 pkg - Gozdawa U.S. East Coast 01 "Conan" U...

01 Brouwpunt 5L (30min) (rev 4)
Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3 L
Sparge Water : 4.94 L
Boil Time : 30 min
Total Water : 7.94 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 47 Mg 3 Na 15 Cl 50 SO 61 HCO 30

SO/Cl ratio: 1.2
Mash pH: 5.37
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: