

# First Gold Belgian SMaSH - 4.5%

## Belgian Pale Ale

Author: EspeciallyBitter@homebrewinguk.com

Type: All Grain

IBU : 30 (Tinseth)  
BU/GU : 0.68  
Colour : 9 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.034  
Original Gravity : 1.044  
Final Gravity : 1.010

## Fermentables (1.14 kg)

1.138 kg - Maris Otter Malt 6 EBC (100%)  
^ Lot # 2500001777621 (12.05.2023)  
^ Brouwmaatje (NL) BM-BL.051.513.2/1

## Hops (23.5 g)

60 min - 5 g - First Gold (T90) - 6.5% (17 IBU)  
10 min - 7.5 g - First Gold (T90) - 6.5% (10...

## Hop Stand

10 min hopstand @ 80 °C  
10 min - 11 g - First Gold (T90) - 6.5% (3 IBU)  
^ The Malt Miller (UK) HOP-04-006

## Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.17 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.33 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

## Yeast

0.5 pkg - Wyeast Labs Belgian Abbey Style Ale...  
^ Brouwmaatje (NL) BM-BL.050.140.3

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

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

Mash Water : 3.41 L  
Sparge Water : 5.56 L  
Boil Time : 60 min  
Total Water : 8.97 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

## Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
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:

## Recipe Notes

Target: ABV = 4.5 %, IBU = 30, OG = 1.044, FG = 1.010.