

# SMaSH Simcoe - 6%

**American Pale Ale**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.65  
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 (T90) - 13.3% (24 IBU)  
^ The Malt Miller (UK) HOP-05-004  
5 min - 5 g - Simcoe (T90) - 13.3% (8 IBU)  
^ The Malt Miller (UK) HOP-05-004

**Hop Stand**  
10 min hopstand @ 80 °C  
10 min - 10 g - Simcoe (T90) - 13.3% (5 IBU)  
^ The Malt Miller (UK) HOP-05-004

**Dry Hops**  
7 days - 10 g - Simcoe (T90) - 13.3%  
^ The Malt Miller (UK) HOP-05-004

**Miscellaneous**  
Mash - 1.1 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 - 0.05 g - Servomyces  
^ Brouwstore (NL)  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Bottling - 15 items - 33 cl Steinie bottle (s...  
^ Brouwstore (NL) 017.500.0

**Yeast**  
0.5 pkg - Fermentis Safale American US-05  
^ The Malt Miller (UK) YEA-02-025

**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

**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/>).  
No minerals added (Ca = 5, Mg = 2, Na =3, Cl = 5, SO4 = 4, HCO3 = 17).