

SMaSH Godiva v3 - 4.2%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU	: 26 (Tinseth)
BU/GU	: 0.64
Colour	: 7 EBC
Carbonation	: 2.3 CO ₂ -vol

Pre-Boil Gravity	: 1.030
Original Gravity	: 1.039
Total Gravity	: 1.041
Final Gravity	: 1.009

Fermentables (1 kg)

1 kg - British Breeze - Maris Otter 5 EBC (100%)
 ^ Lot # 2500005832586 (31.01.2025)
 ^ Brouwmaatje (NL) BM-BL.051.440.25/1
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (22 g)

30 min - 5 g - Godiva (Whole) - 7.52% (14 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 5 g - Godiva (Whole) - 7.52% (10 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

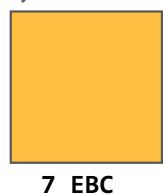
15 min hopstand @ 80 °C
 15 min - 5 g - Godiva (Whole) - 7.52% (2 IBU)
 ^ Worcester Hop Shop (UK)

Dry Hops

7 days - 7 g - Godiva (Whole) - 7.52%
 ^ Worcester Hop Shop (UK)

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

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

BP One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 17 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 17 °C - 14 days - Carbonation
 17 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 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:

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Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO₃)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl₂) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO₄)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 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
 Mash - 3 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Sparge - 5.84 l - NL Spa Reine Flat Mineral W...
 ^ AH (NL)
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.5 pkg - Lallemand (LalBrew) Nottingham Yeast
 ^ Lot # 1080215044771X
 ^ Brouwmaatje (NL) BM-BL.050.600.6

Recipe Notes

v2: skipped on the bittering hops for flavour and aroma additions.
 v3: swapped Muntons Maris Otter for Paul's Malt British Breeze Maris Otter.