

## SMaSH Mosaic v2 - 4.6%

### American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.47  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.042  
Final Gravity : 1.007

### Fermentables (1.03 kg)

1 kg - Wheat Malt 5.5 EBC (97.1%)  
^ Brouwmaatje (NL)  
30 g - Sugar, Table (Sucrose) 2 EBC (2.9%)  
^ Albert Heijn (NL)

### Hops (15 g)

20 min - 2 g - Mosaic - 11.6% (8 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)  
10 min - 3 g - Mosaic - 11.6% (7 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

### Hop Stand

20 min hopstand @ 75 °C  
20 min 75 °C - 10 g - Mosaic - 11.6% (5 IBU)  
^ Hopeye (GB) HP-50G-HOPS-MOSIAC (50 grams)

### 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)  
^ Brouwmaatje (NL)  
Mash - 1.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 2.9 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  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
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 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  
20 °C - 10 days - Primary  
23 °C - 4 days - Diacetyl rest  
20 °C - 14 days - Carbonation  
20 °C - 28 days - Conditioning

### Water Profile

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: 5.39  
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: