

## 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 CO2-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



7 EBC

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 (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.76 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.17 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.5 g - Gypsum (CaSO<sub>4</sub>)  
^ 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 - Lallemant (LalBrew) Nottingham Yeast  
^ Lot # 10802150447711X  
^ 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.