

Mark's Simcoe Smash - 5.1%

American Pale Ale

Author: Mark / The Malt Miller

Type: All Grain

IBU : 54 (Tinseth)
BU/GU : 1.04
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.051
Final Gravity : 1.012

Fermentables (1.3 kg)

1.303 kg - Heritage Chevallier Ale Malt 6.7 E...
^ Get 'er Brewed (NI) GEB2180

Hops (44.3 g)

60 min - 4 g - Simcoe - 12.2% (24 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)
10 min - 6.7 g - Simcoe - 12.2% (17 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

20 min hopstand @ 80 °C
20 min - 17.9 g - Simcoe - 12.2% (13 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops

3 days - 15.7 g - Simcoe - 12.2%
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 2.14 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.28 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.61 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.29 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.6 pkg - WHC Lab LAX

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.91 L
Sparge Water : 6.12 L
Boil Time : 90 min
Total Water : 10.03 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Three Step Mash (100 min)
58.5 °C - Strike Temp
54 °C - 10 min - Temperature
62 °C - 80 min - Temperature
76 °C - 10 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
19 °C - 10 days - Primary
22 °C - 3 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 84 Mg 8 Na 22 Cl 67 SO 155 HCO 38

SO/Cl ratio: 2.3
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:

Recipe Notes

Target: ABV = 4.7 %, IBU = 53, OG = 1.050, FG = 1.014.