

SMaSH Palisade - 4.6%

Blonde Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.5
Colour : 10 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Total Gravity : 1.043
Final Gravity : 1.008

Fermentables (1 kg)
1 kg - Pale Ale Malt 8.5 EBC (100%)
^ Brouwmaatje (NL)
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)
30 min - 4 g - Palisade - 6.2% (10 IBU)
^ Hopeye (GB) HP-50G-HOPS-PALISADE (50 grams)
10 min - 6 g - Palisade - 6.2% (8 IBU)
^ Hopeye (GB) HP-50G-HOPS-PALISADE (50 grams)

Hop Stand
15 min hopstand @ 80 °C
15 min 80 °C - 10 g - Palisade - 6.2% (3 IBU)
^ Hopeye (GB) HP-50G-HOPS-PALISADE (50 grams)

Miscellaneous
Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.77 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.4 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)

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



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
74.4 °C - Strike Temp
68 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 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 55 Mg 15 Na 46 Cl 76 SO 152 HCO 40

SO/Cl ratio: 2
Mash pH: 5.34
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: