

SMaSH Sabro v2 - 4.7%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 18 (Tinseth)
BU/GU : 0.41
Colour : 8 EBC
Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Total Gravity : 1.043
Final Gravity : 1.007

Fermentables (1 kg)

1 kg - Pale Ale Malt 6 EBC (100%)
^ The Malt Miller (UK) MAL-00-010
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (33 g)

15 min - 3 g - Sabro (T90) - 14.8% (12 IBU)
^ The Malt Miller (UK) HOP-05-024

Hop Stand

10 min hopstand @ 80 °C
10 min 80 °C - 10 g - Sabro (T90) - 14.8% (6...
^ The Malt Miller (UK) HOP-05-024

Dry Hops

7 days - 10 g - Sabro (T90) - 14.8%
^ The Malt Miller (UK) HOP-05-024
4 days - 10 g - Sabro (HBC 438) (T90) - 14.8%
^ The Malt Miller (UK) HOP-05-024

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 - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
60 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK)
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL)
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
^ Lot # 52300 0623 225

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

Ale
20 °C - 14 days - Primary
20 °C - 45 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: 5.39
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: