

SMaSH Most - 4.5%

German Pils

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.52
Colour : 6 EBC
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.046
Final Gravity : 1.012

Fermentables (1.15 kg)

1.15 kg - Chateau Pilsen 2-Row 3.5 EBC (100%)
^ Lot # 20220915
^ Brouwmaatje (NL) BM-BL.051.002.4

Hops (5 g)

60 min - 5 g - Möst (T90) - 9.4% (24 IBU)
^ The Malt Miller (GB) HOP-06-017-CF

Miscellaneous

Mash - 0.08 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.98 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.08 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.27 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.65 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

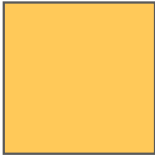
Yeast

0.6 pkg - Lallemmand (LalBrew) Diamond Lager

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.45 L
Sparge Water : 5.53 L
Boil Time : 60 min
Total Water : 8.98 L



6 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

20 Lager (Standard)
12 °C - 21 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
Ca 48 Mg 5 Na 9 Cl 57 SO 56 HCO 23

SO/Cl ratio: 1
Mash pH: 5.4
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: