

SMaSH Centennial v2 - 5.4%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.68
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.051
 Final Gravity : 1.010

Fermentables (1.2 kg)

1.2 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...
 ^ Brouwstore (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (25 g)

20 min - 5 g - Centennial - 9% (14 IBU)
 ^ Worcester Hop Shop (UK)
 10 min - 5 g - Centennial - 9% (10 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 5 g - Centennial - 9% (7 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 80 °C
 30 min - 5 g - Centennial - 9% (4 IBU)
 ^ Worcester Hop Shop (UK)

Dry Hops

4 days - 5 g - Centennial - 9%
 ^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.5 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.5 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 2.4 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.9 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 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 - Lallemend (LalBrew) New England

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

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

Mash Water : 3.6 L
 Sparge Water : 5.43 L
 Boil Time : 60 min
 Total Water : 9.03 L



9 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 - 10 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 73 Mg 2 Na 49 Cl 50 SO 152 HCO 80

SO/Cl ratio: 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:

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Recipe Notes

Pitch 4 grams of yeast.