

SMaSH First Gold v2 - 4.3%

British Golden Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)
BU/GU : 0.78
Colour : 8 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Total Gravity : 1.043
Final Gravity : 1.010

Fermentables (1 kg)
1 kg - Maris Otter Pale Ale Malt 5.9 EBC (100%)
^ Brouwstore (NL)
23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (29 g)
30 min - 6 g - First Gold (T90) - 7.5% (18 IBU)
^ The Malt Miller (UK) HOP-04-006
10 min - 8 g - First Gold (T90) - 7.5% (12 IBU)
^ The Malt Miller (UK) HOP-04-006

Hop Stand
15 min hopstand @ 75 °C
15 min 75 °C - 11 g - First Gold (T90) - 7.5%...
^ The Malt Miller (UK) HOP-04-006

Dry Hops
7 days - 4 g - First Gold (T90) - 7.5%
^ The Malt Miller (UK) HOP-04-006

Miscellaneous
Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.38 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

Yeast
0.5 pkg - Fermentis SafAle English Ale S-04
^ The Malt Miller (UK) YEA-02-024

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)
72.1 °C - Strike Temp
66 °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 58 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3
Mash pH: 5.38
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: