

SMaSH Simcoe v2 - 6%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)
BU/GU : 0.65
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041
Original Gravity : 1.054
Total Gravity : 1.056
Final Gravity : 1.010

Fermentables (1.33 kg)

1.325 kg - Maris Otter Pale Ale Malt 5.9 EBC...
^ Lot # 694-201130-111430-176081-1/1
^ The Malt Miller (UK) MAL-00-036
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)

30 min - 5 g - Simcoe (T90) - 13.3% (24 IBU)
^ The Malt Miller (UK) HOP-05-004
5 min - 5 g - Simcoe (T90) - 13.3% (8 IBU)
^ The Malt Miller (UK) HOP-05-004

Hop Stand

10 min hopstand @ 80 °C
10 min - 10 g - Simcoe (T90) - 13.3% (5 IBU)
^ The Malt Miller (UK) HOP-05-004

Miscellaneous

Mash - 1.1 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.9 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.23 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
30 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK)
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL)
10 min - Boil - 0.05 g - Servomyces
^ Brouwstore (NL)
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Fermentis Safale American US-05
^ Lot # 52766 1049 269
^ 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 : 3.97 L
Sparge Water : 5.18 L
Boil Time : 60 min
Total Water : 9.15 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
20 °C - 10 days - Primary
23 °C - 4 days - Diacetyl rest
20 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).
No minerals added (Ca = 5, Mg = 2, Na = 3, Cl = 5, SO4 = 4, HCO3 = 17).