

SMaSH Talus - 4.7%

Blonde Ale  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 17 (Tinseth)  
BU/GU : 0.38  
Colour : 8 EBC  
Carbonation : 2.4 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 (25 g)  
15 min - 6 g - Talus (HBC 692) (T90) - 8% (13...  
^ The Malt Miller (UK) HOP-05-039

Hop Stand  
10 min hopstand @ 80 °C  
10 min - 12 g - Talus (HBC 692) (T90) - 8% (4...  
^ The Malt Miller (UK) HOP-05-039

Dry Hops  
7 days - 7 g - Talus (HBC 692) (T90) - 8%  
^ The Malt Miller (UK) HOP-05-039

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  
Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL) 125.249.1  
10 min - Boil - 0.05 g - Lallemand Servomyces  
^ Brouwstore (NL) 050.620.4  
10 min - Boil - 1 items - Wort Chiller  
^ Brouwstore (NL) 057.020.20  
Bottling - 15 items - 33 cl Steinie bottle (s...

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



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

Water Profile  
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: