

SMaSH Lemondrop - 4.9%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)
BU/GU : 0.44
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Total Gravity : 1.045
Final Gravity : 1.008

Fermentables (1.1 kg)

1.1 kg - Finest Pale Maris Otter 5 EBC (100%)
^ The Malt Miller (UK) MAL-00-072
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)

30 min - 6 g - Lemondrop - 5.2% (12 IBU)
^ The Homebrew Company (UK)
10 min - 6 g - Lemondrop - 5.2% (6 IBU)
^ The Homebrew Company (UK)

Hop Stand

15 min hopstand @ 75 °C
15 min 75 °C - 8 g - Lemondrop - 5.2% (2 IBU)
^ The Homebrew Company (UK)

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3.3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 5.64 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ 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

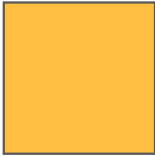
Yeast

0.5 pkg - Fermentis Safale American US-05
^ 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 : 3.3 L
Sparge Water : 5.64 L
Boil Time : 60 min
Total Water : 8.94 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (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 - 14 days - Carbonation
20 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 55 Mg 15 Na 45 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2
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:

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Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).