

SMaSH East Kent Golding - 4.5%

British Golden Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.57
Colour : 8 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Total Gravity : 1.045
Final Gravity : 1.011

Fermentables (1.1 kg)
1.1 kg - Best Pale Ale Malt 5.5 EBC (100%)
^ The Malt Miller (UK) MAL-00-081
23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (20 g)
60 min - 5 g - East Kent Goldings (EKG) - 5%...
^ The Malt Miller (UK) HOP-04-001
30 min - 5 g - East Kent Goldings (EKG) - 5%...
^ The Malt Miller (UK) HOP-04-001

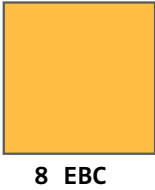
Hop Stand
15 min hopstand @ 80 °C
15 min - 10 g - East Kent Goldings (EKG) - 5%...
^ The Malt Miller (UK) HOP-04-001

Miscellaneous
Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.19 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.4 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)
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL)
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 - Neales Brewing Supplies Classic Eng...
^ The Malt Miller (UK)

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



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
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 57 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:

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Recipe Notes

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