

# SMaSH Boadicea - 4.5%

**British Golden Ale**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 28 (Tinseth)  
BU/GU : 0.63  
Colour : 8 EBC  
Carbonation : 2.2 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 (13 g)**  
60 min - 3 g - Boadicea (T90) - 8.1% (13 IBU)  
^ The Malt Miller (UK) HOP-04-007  
30 min - 4 g - Boadicea (T90) - 8.1% (13 IBU)  
^ The Malt Miller (UK) HOP-04-007

**Hop Stand**  
15 min hopstand @ 80 °C  
15 min - 6 g - Boadicea (T90) - 8.1% (3 IBU)  
^ The Malt Miller (UK) HOP-04-007

**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)  
73.3 °C - Strike Temp  
67 °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/>).