

**SMaSH Godiva v2 - 4.2%**

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

IBU : 26 (Tinseth)  
BU/GU : 0.63  
Colour : 8 EBC  
Carbonation : 2.3 CO2-vol  
  
Pre-Boil Gravity : 1.030  
Original Gravity : 1.039  
Total Gravity : 1.041  
Final Gravity : 1.009

**Fermentables (1 kg)**  
1 kg - Maris Otter Malt 6 EBC (100%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

**Hops (22 g)**  
30 min - 5 g - Godiva (Whole) - 7.52% (14 IBU)  
^ Worchester Hop Shop (UK)  
15 min - 5 g - Godiva (Whole) - 7.52% (10 IBU)  
^ Worchester Hop Shop (UK)

**Hop Stand**  
15 min hopstand @ 80 °C  
15 min - 5 g - Godiva (Whole) - 7.52% (2 IBU)  
^ Worchester Hop Shop (UK)

**Dry Hops**  
7 days - 7 g - Godiva (Whole) - 7.52%  
^ Worchester Hop Shop (UK)

**Miscellaneous**  
Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Mash - 0.12 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)  
^ Brouwmaatje (NL)  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
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  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1  
10 min - Boil - 1 items - Wort Chiller

**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**  
BP One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

**Fermentation Profile**  
Ale  
17 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
17 °C - 14 days - Carbonation  
17 °C - 28 days - Conditioning

**Water Profile**  
02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 56 Mg 15 Na 41 Cl 76 SO 152 HCO 27

SO/Cl ratio: 2  
Mash pH: 5.37  
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

v2: skipped on the bittering hops for flavour and aroma additions.