

## SMaSH Progress v2 - 4.3%

### British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.84  
Colour : 10 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.041  
Total Gravity : 1.043  
Final Gravity : 1.010

### Fermentables (1.02 kg)

1 kg - Pale Ale Malt 8.5 EBC (97.8%)  
^ Brouwmaatje (NL)  
23 g - Bottling - Sugar, Table (Sucrose) 2 EB...  
^ Albert Heijn (NL)

### Hops (21 g)

30 min - 7 g - Progress - 7.6% (21 IBU)  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)  
10 min - 7 g - Progress - 7.6% (11 IBU)  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

### Hop Stand

15 min hopstand @ 80 °C  
15 min - 7 g - Progress - 7.6% (3 IBU)  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

### Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.18 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.36 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.38 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 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  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
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 - Fermentis SafAle English Ale S-04

### 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



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °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

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 58 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3  
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: