

**SMaSH Citra - 6%**

**American Pale Ale**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 38 (Tinseth)  
BU/GU : 0.68  
Colour : 10 EBC  
Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.041  
Original Gravity : 1.053  
Total Gravity : 1.055  
Final Gravity : 1.009

**Fermentables (1.3 kg)**  
1.3 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...  
^ Lot # 67-200827-161058-155815-1/1  
^ The Malt Miller (UK) MAL-00-036  
32 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

**Hops (23 g)**  
30 min - 3 g - Citra - 13.8% (15 IBU)  
^ Worcester Hop Shop (UK)  
10 min - 5 g - Citra - 13.8% (14 IBU)  
^ Worcester Hop Shop (UK)

**Hop Stand**  
20 min hopstand @ 80 °C  
20 min - 10 g - Citra - 13.8% (8 IBU)  
^ Worcester Hop Shop (UK)

**Dry Hops**  
6 days - 5 g - Citra - 13.8%  
^ Worcester Hop Shop (UK)

**Miscellaneous**  
Mash - 0.46 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.35 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.8 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Sparge - 0.95 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
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 - 0.05 g - Lallemand Servomyces  
^ Lot # 154001112904ABV  
^ Brouwstore (NL) 050.620.4  
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

**01 Brouwpunt 5L (60min) (rev 4)**  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 3.9 L  
Sparge Water : 5.23 L  
Boil Time : 60 min  
Total Water : 9.13 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**  
Ale  
20 °C - 14 days - Primary  
20 °C - 45 days - Conditioning

**Water Profile**  
NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
Ca 100 Mg 15 Na 68 Cl 92 SO 212 HCO 168

SO/Cl ratio: 2.3  
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/>).