

04 SMaSH Fuggle v2 - 4.3%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)
Colour : 5 EBC
Carbonation : 2.4 CO2-vol

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

Fermentables (1 kg)

1 kg - Extra Pale Maris Otter 3.1 EBC (100%)
^ Lot # 67-200827-161058-155815-1/1
^ The Malt Miller (UK) MAL-00-040
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (36 g)

15 min - 12 g - Fuggle (Whole) - 5% (16 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
15 min - 12 g - Fuggle (Whole) - 5% (3 IBU)

Dry Hops

3 days - 12 g - Fuggle - 5%

Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.29 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.9 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 2 items - pH paper strips 5.2 - 6.8
^ Lot # 20200422/1
^ Brouwstore (NL) 013.075.7
Sparge - 1.06 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 2 items - pH paper strips 5.2 - 6.8
^ Lot # 20200422/1
^ Brouwstore (NL) 013.075.7
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 - Lallemend 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

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%



5 EBC

Mash Profile

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

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6
Mash pH: 5.4
Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-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/>).