

10 SMaSH CF184 - 4.3%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 33 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.3 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 - Maris Otter Pale Ale Malt 5.9 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-036
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 g)

20 min - 5 g - CF184 (T90) - 8.4% (15 IBU)
 ^ The Malt Miller (UK) HOP-04-026
 10 min - 5 g - CF184 (T90) - 8.4% (10 IBU)
 ^ The Malt Miller (UK) HOP-04-026
 5 min - 5 g - CF184 (T90) - 8.4% (7 IBU)
 ^ The Malt Miller (UK) HOP-04-026

Hop Stand

30 min hopstand @ 75 °C
 30 min 75 °C - 5 g - CF184 (T90) - 8.4% (3 IBU)

Miscellaneous

Mash - 0.25 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.24 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.1 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 - 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
 60 min - Boil - 0.15 g - Lipohop K
 ^ The Malt Miller (UK)
 10 min - Boil - 1 g - Irish Moss
 ^ Brouwstore (NL)
 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 - Lallemand (LalBrew) Nottingham Yeast
 ^ Lot # 10812600497711V

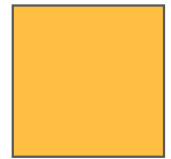
01 Brouwpunt 5L (60min) (rev 4)

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%



8 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 46 Mg 13 Na 68 Cl 92 SO 75

SO/Cl ratio: 0.8

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/>).