

06 SMaSH - Citra - 6%

American Pale Ale

Author: My Plonk Beer

Type: All Grain

IBU : 40 (Tinseth)
 Colour : 10 EBC
 Carbonation : 2.3 CO2-vol

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

Fermentables (1.33 kg)

1.3 kg - Maris Otter Pale Ale Malt 5.9 EBC (9...
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (23 g)

30 min - 3 g - Citra - 13.8% (16 IBU)
 10 min - 5 g - Citra - 13.8% (15 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 10 g - Citra - 13.8% (9 IBU)

Dry Hops

Day 10 - 5 g - Citra - 13.8%

Miscellaneous

Mash - 2.38 ml - Calcium Chloride (CaCl2) 33...
 Mash - 0.83 g - Epsom Salt (MgSO4)
 Mash - 1 ml - Lactic Acid 80% 80%
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.05 g - Lallemand Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Fermentis Safale American US-05

01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.9 L
 Sparge Water : 4 L

Boil Time : 60 min
 Top-Up Water : 1.23 L
 Total Water : 9.13 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



10 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-Q1 WQR) (Pa...
 Ca 72 Mg 18 Na 67 Cl 55 SO 79

SO/Cl ratio: 1.5

Mash pH: 5.44

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:

Recipe Notes

Single Mash and Single Hop exBEERiment.
 Steeped and strained hops for dry hopping added
 at bottling (day 10 of fermentation).
 Malt is ordered with standard crush @ The Malt
 Miller (<https://www.themaltmiller.co.uk/>).