

08 SMaSH Magnum - 5%

Blonde Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 23 (Tinseth)
 BU/GU : 0.51
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.023
 Original Gravity : 1.046
 Final Gravity : 1.008

Fermentables (328 g)

326 g - Maris Otter Pale Ale Malt 5.9 EBC (99...
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-00-036
 2 g - Sugar, Table (Sucrose) 2 EBC (0.6%)
 ^ Albert Heijn (NL)

Hops (2.7 g)

30 min - 0.9 g - Magnum - 10.7% (14 IBU)
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...
 ^ The Malt Miller (UK) HOP-06-009
 10 min - 0.9 g - Magnum - 10.7% (8 IBU)
 ^ Lot # 694-201130-111430-176081-HOP06-009-RG...
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

15 min hopstand @ 80 °C
 15 min - 0.9 g - Magnum - 10.7% (2 IBU)

Miscellaneous

Mash - 0.062 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.167 ml - Calcium Chloride (CaCl2) 33...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.163 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.253 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.326 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.107 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 0.707 l - NL Spa Reine Flat Mineral Water
 ^ Lot # 20210411
 ^ AH (NL)
 Sparge - 1.221 l - NL Spa Reine Flat Mineral...
 ^ Lot # 20210411
 ^ AH (NL)
 60 min - Boil - 0.058 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 0.214 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.011 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4

02 PET Bottle 1.5L (60min) (rev 4)

Batch Size : 1.2 L
 Boil Size : 3.68 L
 Post-Boil Vol : 1.87 L

Mash Water : 0.98 L
 Sparge Water : 3.01 L
 Boil Time : 60 min
 Total Water : 3.99 L



8 EBC

Brewhouse Efficiency: 52.7%
 Mash Efficiency: 79.1%

Mash Profile

04 High fermentability (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 17 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 17 °C - 14 days - Carbonation
 15 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...
 Ca 117 Mg 31 Na 98 Cl 162 SO 332

SO/Cl ratio: 2.1

Mash pH: 4.63

Sparge pH: 6

Measurements

Mash pH: 5.5

Boil Volume: 8.5

Pre-Boil Gravity: 1.035

Post-Boil Kettle Volume: 6.7

Original Gravity: 1.038

Fermenter Top-Up:

Fermenter Volume: 1.2

Final Gravity:

Bottling Volume:

Batch #11 - 2 May 2021

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).
Pitch 4 grams yeast @ 20 C.

Batch Notes

02-05-2021 08:47 Brewday
3.3 L Spa Reine flat mineral water
0.28 grams Baking Soda (NaCO_3)
0,78 mL Calciumchloride (CaCl_2)
0.75 grams Canning salt (NaCl)
1.18 grams Epsom salt (MgSO_4)
1.52 grams Gypsum (CaSO_4)
0.5 mL Lactic acid ($\text{CH}_3\text{CH}(\text{OH})\text{COOH}$)
02-05-2021 09:22 Mash in @ 68.7 C
Lump hunting
02-05-2021 09:35 Mash pH = 5.5 @ 64.0 C
02-05-2021 10:22 End of mash
02-05-2021 10:32 Sparged with 1.2 L @ 68.0 C.
02-05-2021 10:45 Sparged with 1.5 L @ 67.9 C.
02-05-2021 11:00 Sparged with 1.5 L @ 67.6 C.
02-05-2021 11:14 Sparged with 1.5 L @ 68.9 C.
02-05-2021 11:35 SG = 1.026 @ 46.6 C --> SG = 1.035 @ 20 C.
02-05-2021 11:38 Level = 17.0 cm --> 8.5 L wort collected.
02-05-2021 11:45 0.27 grams Lipohop K
02-05-2021 12:13 Start of boil.
02-05-2021 12:43 added 3 grams Magnum hops.
02-05-2021 13:03 added 3 grams Magnum hops.
02-05-2021 13:03 Added 1 grams Irish Moss.
02-05-2021 13:03 Added 0.05 grams Servomyces yeast nutrient.
02-05-2021 13:03 Added wort chiller.
02-05-2021 13:13 Flame out.
02-05-2021 13:38 Start of hopstand @ 80.0 C, added 4 grams Magnum hops.
02-05-2021 13:48 End of hopstand @ 73.0 C.
02-05-2021 14:45 SG = 1.038 @ 23 C --> SG = 1.038 @ 20 C.
02-05-2021 14:55 collected 1.2 L kettle trub in a 1.5 L PET bottle.
02-05-2021 15:05 pitched US-05 yeast slurry (A2) @ 22.0 C.

Day 1 in fermentation

03-05-2021 09:04 16.9 C.
03-05-2021 11:07 16.4 C.
03-05-2021 15:55 17.0 C.
03-05-2021 18:04 16.7 C.
03-05-2021 20:38 16.2 C.
03-05-2021 23:48 16.1 C.

Day 2 in fermentation

04-05-2021 07:51 16.4 C.
04-05-2021 13:14 17.0 C.
04-05-2021 18:58 16.5 C.
04-05-2021 23:10 16.3 C.

Day 3 in fermentation

05-05-2021 08:29 17.0 C.
05-05-2021 13:27 17.0 C.
05-05-2021 19:16 17.0 C.
05-05-2021 23:23 16.0 C.

Day 4 in fermentation

06-05-2021 10:39 16.8 C.
06-05-2021 15:11 17.0 C.
06-05-2021 23:14 16.4 C.

Day 5 in fermentation

07-05-2021 08:14 16.4 C.
07-05-2021 12:52 16.5 C.

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Batch Notes

07-05-2021 19:37 16.4 C.
07-05-2021 23:22 17.0 C.

Day 6 in fermentation

08-05-2021 09:32 16.7 C.
08-05-2021 14:53 16.5 C.
08-05-2021 19:47 16.6 C.
08-05-2021 23:33 17.0 C.

Day 7 in fermentation

09-05-2021 10:29 16.1 C.
09-05-2021 14:26 17.0 C.
09-05-2021 16:50 16.8 C.
09-05-2021 23:23 16.8 C.

Day 8 in fermentation

10-05-2021 10:31 16.4 C.

Day 9 in fermentation

11-05-2021 09:20 16.1 C.
11-05-2021 13:17 16.9 C.
11-05-2021 20:35 16.5 C.
11-05-2021 23:10 16.3 C.

Day 10 in fermentation

12-05-2021 09:14 16.1 C.
12-05-2021 09:51 SV = 17.3 C.
12-05-2021 14:03 16.9 C.
12-05-2021 14:17 SV = 17.7 C.
12-05-2021 17:06 SV = 18.0 C.
12-05-2021 18:31 18.0 C.
12-05-2021 18:32 SV = 18.3 C.

Extra Measured Values

Strike Temperature	68.7
Strike Water pH	5.4
Sparge Temperature	68.1
Sparge pH	6
Pitch Temperature	22

Batch Log

2 May 2021	Brew Date
2 May 2021	Fermentation Start
2 May 2021 08:47	Status: Brewing
2 May 2021 15:05	SV= 17.0 C
2 May 2021 15:05	Status: Fermenting
12 May 2021 09:51	SV = 17.3 C
12 May 2021 14:17	SV = 17.7 C
12 May 2021 17:06	SV = 18.0 C
12 May 2021 18:31	SV = 18.3 C

Batch #11 - 2 May 2021

Batch Log	
15 May 2021	Bottling Date