

15 SMaSH Nelson Sauvign - 4.9%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.034
 Post-Boil Gravity : 1.045
 Original Gravity : 1.047
 Final Gravity : 1.010

Fermentables (1.13 kg)

1.1 kg - Pale Ale Malt 6 EBC (97.2%)
 32 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (41 g)

15 min - 8 g - Nelson Sauvign (T90) - 10.7% (2...

Hop Stand

7 min hopstand @ 80 °C
 7 min - 23 g - Nelson Sauvign (T90) - 10.7% (8...

Dry Hops

Day 7 - 10 g - Nelson Sauvign (T90) - 10.7%

Miscellaneous

Mash - 0.54 g - Epsom Salt (MgSO4)
 Mash - 1.3 ml - Lactic Acid 80% 80%
 Mash - 3 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.05 g - Lallemant Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Mangrove Jack's Liberty Bell Ale M36

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

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

Mash Water : 3.3 L
 Sparge Water : 5.64 L

Boil Time : 60 min
 Total Water : 8.94 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



9 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) (St...
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1
 Mash pH: 5.4

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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).