

03 SMaSH Godiva v2 - 4.7%

01 Brouwpunt 5L (60min) (rev 4) British Golden Ale Author: The Thirsty Otter Batch Size : 5.6 L Boil Size : 7.76 L Post-Boil Vol : 5.96 L Type: All Grain IBU : 31 (Tinseth) Mash Water : 3.3 L Colour : 9 EBC Sparge Water : 5.64 L 9 EBC Carbonation : 2.3 CO2-vol Boil Time : 60 min Pre-Boil Gravity : 1.034 Total Water : 8.94 L : 1.045 Post-Boil Gravity : 1.047 Original Gravity Brewhouse Efficiency: 71.8% Final Gravity : 1.011 Mash Efficiency: 73.3% Mash Profile Fermentables (1.13 kg) 1.1 kg - Maris Otter Pale Ale Malt 5.9 EBC (9... BP One Step Mash (60 min) 30 g - Bottling - Sugar, Table (Sucrose) 2 EB... 68.7 °C - Strike Temp 63 °C - 60 min - Temperature Hops (18 g) 30 min - 6 g - Godiva (Whole) - 7.52% (17 IBU) Fermentation Profile 15 min - 6 g - Godiva (Whole) - 7.52% (12 IBU) 20 °C - 10 days - Primary 20 °C - 45 days - Conditioning Hop Stand 15 min hopstand @ 80 °C 15 min - 6 g - Godiva (Whole) - 7.52% (2 IBU) Water Profile NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St... Ca 75 Mg 15 Na 67 Cl 75 SO 144 Miscellaneous Mash - 0.17 ml - Calcium Chloride (CaCl2) 33... Mash - 0.54 g - Epsom Salt (MgSO4) SO/Cl ratio: 1.9 Mash - 1.22 g - Gypsum (CaSO4) Mash - 0.9 ml - Lactic Acid 80% 80% Mash pH: 5.4 Mash - 3 items - pH paper strips 5.2 - 6.8 Measurements Mash - 3 items - pH paper strips 5.2 - 6.8 60 min - Boil - 0.15 g - Lipohop K Mash pH: 10 min - Boil - 1 g - Irish Moss 10 min - Boil - 0.05 g - Lallemand Servomyces Boil Volume: 10 min - Boil - 1 items - Wort Chiller Bottling - 15 items - 33 cl Steinie bottle (s... Pre-Boil Gravity: Yeast Post-Boil Gravity: 0.5 pkg - Lallemand (LalBrew) Nottingham Yeast 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/).