

19 SMaSH Mosaic - 5.5%

American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)
 Colour : 7 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Post-Boil Gravity : 1.049
 Original Gravity : 1.051
 Final Gravity : 1.009

Fermentables (1.2 kg)

1.2 kg - Wheat Malt 4 EBC (100%)
 ^ Lot # 694-201130-111430-176081-1/1
 ^ The Malt Miller (UK) MAL-04-004
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (18 g)

20 min - 3 g - Mosaic (T90) - 11.8% (11 IBU)
 ^ The Malt Miller (UK) HOP-05-012
 10 min - 5 g - Mosaic (T90) - 11.8% (13 IBU)
 ^ The Malt Miller (UK) HOP-05-012

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 10 g - Mosaic (T90) - 11.8% (6...)

Miscellaneous

Mash - 0.46 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.98 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis Safale American US-05
 ^ Lot # 52766 1049 269
 ^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.6 L
 Sparge Water : 5.43 L

Boil Time : 60 min
 Total Water : 9.03 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



7 EBC

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 40 Mg 15 Na 68 Cl 92 SO 69

SO/Cl ratio: 0.8
 Mash pH: 5.43
 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:

Recipe Notes

Target: ABV = 5.7 %, IBU = 36, EBC = 9.