



# Brewer's Friend

<http://www.brewersfriend.com>

## Brew Day Sheet for All Grain Beer Recipes

Brewer: Bert Timmerman  
Brew Date: October 17, 2020  
Batch Size: 5 L Boil Time: 60 min.

Recipe Name: 04 SMaSH Fuggle  
Beer Type: 12A British Golden Ale  
Batch #: 4 Exp. Efficiency: 70 %

### Grains & Ingredients -

Type	Amount
<u>Crisp Extra Pale Maris Otter</u>	<u>1000 gram</u>

### Mash Schedule -

Name / Infusion Amount	Temp	Time
<u>3.0 L mash water</u>	<u>68.7 C</u>	<u>60 min.</u>
<u>4.0 L sparge water</u>	<u>72 C</u>	<u>0 min.</u>
<u>1.84 L Top-up water</u>	<u>20 C</u>	

Mash Calculator: [www.brewersfriend.com/mash](http://www.brewersfriend.com/mash)

### Water Mineral / pH Adjustments -

Mash: 0.4 ml CaCl2 33 %, 0.09 g MgSO4,  
1.2 ml Lactic acid 80 %

### Hops -

Type	Amount	AA	Boil Time
<u>Fuggle</u>	<u>8 gram</u>	<u>19.5 IBU</u>	<u>60 min.</u>
<u>Fuggle</u>	<u>4 gram</u>	<u>7.5 IBU</u>	<u>30 min.</u>
<u>Fuggle</u>	<u>4 gram</u>	<u>4.8 IBU</u>	<u>15 min.</u>

### Yeast -

Type NBS Classic English Ale  
Avg Attenuation High  
Optimum Temperature 18.0 - 22.0 C  
Starter: No

*Data on yeast can be found at:*

[www.brewersfriend.com/yeast](http://www.brewersfriend.com/yeast)

### Batch Vital Statistics -

Expected Original Gravity 1.043  
Expected Final Gravity 1.010  
Expected Alcohol By Volume 4.3 %  
IBUs (bitterness) 32  
SRM (color) 5.3 EBC  
Brew house Efficiency 71.8 %  
Carbonation Level 2.4 %

For calculators: [www.brewersfriend.com/stats](http://www.brewersfriend.com/stats)

### Hydrometer Readings - @ 60 F / 15.5 C

	Date	Gravity
Pre-Boil	<u>26-09-2020</u>	
After-Boil	<u>26-09-2020</u>	
Racked		
Final		

### Cost -

\$  
Grains GBP 1.62  
Hops GBP 0.63  
Yeast GBP 1.45  
Other GBP 0.12  
Total: GBP 3.82

### Notes -

30 g Sugar for Carbonation.

Recipe Builder: [www.brewersfriend.com/homebrew](http://www.brewersfriend.com/homebrew)