

## 10 SMASH CF184 - 4.3%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)  
 BU/GU : 0.72  
 Colour : 8 EBC  
 Carbonation : 2.2 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Total Gravity : 1.043  
 Final Gravity : 1.010

Fermentables (1 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (100%)  
 ^ The Malt Miller (UK) MAL-00-036  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (24 g)

20 min - 5 g - CF184 (T90) - 8.4% (14 IBU)  
 ^ The Malt Miller (UK) HOP-04-026  
 10 min - 5 g - CF184 (T90) - 8.4% (9 IBU)  
 ^ The Malt Miller (UK) HOP-04-026  
 5 min - 5 g - CF184 (T90) - 8.4% (6 IBU)  
 ^ The Malt Miller (UK) HOP-04-026

Hop Stand

15 min hopstand @ 75 °C  
 15 min 75 °C - 5 g - CF184 (T90) - 8.4% (2 IBU)

Dry Hops

7 days - 4 g - CF184 (T90) - 8.4%

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.5 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.4 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 5.84 l - NL Spa Reine Flat Mineral W..  
 ^ AH (NL)  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK)  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL)  
 10 min - Boil - 0.05 g - Lallemend Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 10 min - Boil - 1 items - Wort Chiller

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 L  
 Sparge Water : 5.84 L  
 Boil Time : 60 min  
 Total Water : 8.84 L



8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

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

Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 14 days - Carbonation  
 18 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.39

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

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[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

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