



# Brewer's Friend

<http://www.brewersfriend.com>

## Brew Day Sheet for All Grain Beer Recipes

Brewer: Bert Timmerman  
Brew Date: October 10, 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)