

05 SMaSH Centennial - 5.8%

American Pale Ale

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Type: All Grain

IBU : 48 (Tinseth)
Color : 10 EBC
Carbonation : 2.3 CO₂-vol

Pre-Boil Gravity : 1.043
Post-Boil Gravity: 1.053
Original Gravity : 1.056
Final Gravity : 1.012

Fermentables (1.23 kg)

1.2 kg - Pale Malt, Maris Otter 5.9 EBC (97.6%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (24 g)

20 min - 4 g - Centennial - 10% (15 IBU)
10 min - 5 g - Centennial - 10% (13 IBU)
5 min - 7.5 g - Centennial - 10% (14 IBU)

Hop Stand

30 min hopstand @ 80 °C
30 min - 7.5 g - Centennial - 10% (7 IBU)

Miscellaneous

Mash - 0.5 g - Calcium Chloride (CaCl₂)
Mash - 0.4 g - Epsom Salt (MgSO₄)
Mash - 1.27 g - Gypsum (CaSO₄)
Sparge - 0.4 g - Calcium Chloride (CaCl₂)
Sparge - 0.32 g - Epsom Salt (MgSO₄)
Sparge - 1.01 g - Gypsum (CaSO₄)
Sparge - 0.67 ml - Lactic Acid 80%

Yeast

0.2 pkg - White Labs California Ale V WLP051

01 Brouwpunt 5L (60min) (BIAB)

Batch Size : 5 L
Boil Size : 6.61 L
Post-Boil V.: 5.31 L

Mash Water : 4.1 L
Sparge Water: 3.66 L
Boil Time : 60 min
Total Water : 7.76 L

Brewhouse Efficiency: 70%
Mash Efficiency : 71.4%

Mash Profile

B80P
66 °C - 60 min - Saccharification
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
18 °C - 3 days - Primary
21 °C - 7 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Pa...
Ca 146 Mg 19 Na 67 Cl 59 SO 255

SO/Cl ratio: 4.3
Mash pH : 5.69
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

Scaled from 23 L to 5 L Batch Volume.
Water agents corrected for local water profile.



10 EBC