

19 SMASH Mosaic - 4.6%

American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)
 BU/GU : 0.51
 Colour : 6 EBC
 Carbonation : 2.4 CO₂-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.040
 Total Gravity : 1.042
 Final Gravity : 1.007

Fermentables (990 g)

990 g - 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 (25 g)

20 min - 2 g - Mosaic (T90) - 11.8% (8 IBU)

^ The Malt Miller (UK) HOP-05-012

10 min - 3 g - Mosaic (T90) - 11.8% (8 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% (6.1 IBU)

Dry Hops

5 days - 10 g - Mosaic (T90) - 11.8%

Miscellaneous

Mash - 3.6 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)

Mash - 0.29 g - Baking Soda (NaHCO₃)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 0.78 g - Calcium Chloride (CaCl₂) 33 %..

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.77 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 1.19 g - Epsom Salt (MgSO₄)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7

Mash - 1.53 g - Gypsum (CaSO₄)

^ The Malt Miller (UK) CHE-03-004

Mash - 1.7 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Sparge - 5.43 l - NL Spa Reine Flat Mineral W..

^ AH (NL)

60 min - Boil - 0.15 g - Lipohop K

^ Lot # LPK110

^ The Malt Miller (UK) CH-03-013

10 min - Boil - 0.05 g - Lallemend Servomyces

^ Lot # 154001112904ABV

^ Brouwstore (NL) 050.620.4

10 min - Boil - 1 items - Wort Chiller

^ Brouwstore (NL) 057.020.20

Bottling - 15 items - 33 cl Steinnie bottle (s...

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

Batch Size : 5.6 L

Boil Size : 7.76 L

Post-Boil Vol : 5.96 L

Mash Water : 2.97 L

Sparge Water : 5.86 L

Boil Time : 60 min

Total Water : 8.83 L

6 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

20 °C - 10 days - Primary

23 °C - 4 days - Diacetyl rest

20 °C - 14 days - Carbonation

20 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...)

Ca 56 Mg 15 Na 46 Cl 77 SO 153

SO/Cl ratio: 2

Mash pH: 5.27

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

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

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