

12 SMaSH Boadicea - 4.5%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)
 BU/GU : 0.65
 Colour : 8 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Total Gravity : 1.045
 Final Gravity : 1.011

Fermentables (1.1 kg)

1.1 kg - Best Pale Ale Malt 5.5 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-081
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13 g)

60 min - 3 g - Boadicea (T90) - 8.1% (13 IBU)
 ^ The Malt Miller (UK) HOP-04-007
 30 min - 4 g - Boadicea (T90) - 8.1% (13 IBU)
 ^ The Malt Miller (UK) HOP-04-007

Hop Stand

15 min hopstand @ 80 °C
 15 min - 6 g - Boadicea (T90) - 8.1% (3 IBU)

Miscellaneous

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 - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3.3 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Sparge - 5.64 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 - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...
 ^ The Malt Miller (UK)

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

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.3 L
 Sparge Water : 5.64 L
 Boil Time : 60 min
 Total Water : 8.94 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °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 45 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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Recipe Notes

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