

## 06 SMaSH - Citra - 5.6%

### American Pale Ale

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Type: All Grain

IBU : 41 (Tinseth)  
Color : 10 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039  
Post-Boil Gravity: 1.052  
Original Gravity : 1.055  
Final Gravity : 1.012

### Fermentables (1.33 kg)

1.3 kg - Pale Malt, Maris Otter 5.9 EBC (97.7%)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (23 g)

30 min - 3 g - Citra - 13.8% (16 IBU)  
10 min - 5 g - Citra - 13.8% (15 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 10 g - Citra - 13.8% (9 IBU)

### Dry Hops

2 days - 5 g - Citra - 13.8%

### Miscellaneous

Mash - 1.02 ml - Calcium Chloride (CaCl2) 33...  
Mash - 0.36 g - Epsom Salt (MgSO4)  
Mash - 1.14 g - Gypsum (CaSO4)  
Mash - 0.315 g - Salt  
Sparge - 1.43 ml - Calcium Chloride (CaCl2) 3...  
Sparge - 0.5 g - Epsom Salt (MgSO4)  
Sparge - 1.6 g - Gypsum (CaSO4)  
Sparge - 1.06 ml - Lactic Acid 80% 80%  
60 min - Boil - 0.15 g - Lipohop K  
60 min - Boil - 0.115 g - Salt  
10 min - Boil - 1 g - Irish Moss  
10 min - Boil - 0.05 g - Servomyces

### Yeast

0.5 pkg - Fermentis Safale American US-05

### 01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L  
Boil Size : 7.99 L  
Post-Boil V.: 5.99 L

Mash Water : 3.9 L  
Sparge Water: 5.49 L  
Boil Time : 60 min  
Total Water : 9.39 L



10 EBC

Brewhouse Efficiency: 71.4%  
Mash Efficiency : 73.3%

### Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 10 days - Primary  
20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Pa...  
Ca 140 Mg 18 Na 67 Cl 55 SO 243

SO/Cl ratio: 4.4  
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

Single Mash and Single Hop exBEERiment