

## 19 SMaSH Mosaic - 5.5%

### American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 29 (Tinseth)  
Colour : 7 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037  
Post-Boil Gravity : 1.049  
Original Gravity : 1.051  
Final Gravity : 1.009

### Fermentables (1.2 kg)

1.2 kg - 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 (18 g)

20 min - 3 g - Mosaic (T90) - 11.8% (11 IBU)  
^ The Malt Miller (UK) HOP-05-012  
10 min - 5 g - Mosaic (T90) - 11.8% (13 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...)

### Miscellaneous

Mash - 2 items - pH paper strips 5.2 - 6.8  
^ Lot # 20200422/1  
^ Brouwstore (NL) 013.075.7  
Mash - 0.46 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.31 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 2.2 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Sparge - 2 items - pH paper strips 5.2 - 6.8  
^ Lot # 20200422/1  
^ Brouwstore (NL) 013.075.7  
Sparge - 0.98 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
60 min - Boil - 0.15 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 0.05 g - Lallemand 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 Steinie bottle (s...  
^ Brouwstore (NL) 017.500.0

### Yeast

0.5 pkg - Fermentis Safale American US-05  
^ Lot # 52766 1049 269  
^ The Malt Miller (UK) YEA-02-025

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

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

Mash Water : 3.6 L  
Sparge Water : 5.43 L

Boil Time : 60 min  
Total Water : 9.03 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%



7 EBC

### Mash Profile

01 One Step Mash (60 min)  
68.7 °C - Strike Temp  
63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6  
Mash pH: 5.4  
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:

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### Recipe Notes

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

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