

20 SMaSH Galaxy - 6.2%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 44 (Tinseth)
 BU/GU : 0.77
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Original Gravity : 1.054
 Total Gravity : 1.057
 Final Gravity : 1.010

Fermentables (1.33 kg)

1.33 kg - Maris Otter Pale Ale Malt 5.9 EBC (...
 ^ Brouwstore (NL)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (25 g)

30 min - 4 g - Galaxy - 15.7% (24 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)
 15 min - 4 g - Galaxy - 15.7% (16 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-GALAXY (50 grams)

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 5 g - Galaxy - 15.7% (4 IBU)

Dry Hops

7 days - 12 g - Galaxy - 15.7%

Miscellaneous

Mash - 0.82 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.51 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.51 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.22 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 3.21 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.7 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 4.2 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Sparge - 5.02 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 - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller

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

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

Mash Water : 3.99 L
 Sparge Water : 5.17 L
 Boil Time : 60 min
 Total Water : 9.16 L



10 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 73.3 °C - Strike Temp
 67 °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 93 Mg 15 Na 49 Cl 51 SO 251

SO/Cl ratio: 5
 Mash pH: 5.37
 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

Pitch 5 grams yeast @ 18 C.