

## 07 SMaSH Simcoe - 6%

### American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.041  
 Post-Boil Gravity : 1.054  
 Original Gravity : 1.056  
 Final Gravity : 1.010

### Fermentables (1.36 kg)

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

### Hops (30 g)

30 min - 5 g - Simcoe (T90) - 13.3% (25 IBU)  
 5 min - 5 g - Simcoe (T90) - 13.3% (9 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 10 g - Simcoe (T90) - 13.3% (5 IBU)

### Dry Hops

Day 6 - 10 g - Simcoe (T90) - 13.3%

### Miscellaneous

Mash - 0.56 g - Epsom Salt (MgSO4)  
 Mash - 1.5 ml - Lactic Acid 80% 80%  
 Mash - 3 items - pH paper strips 5.2 - 6.8  
 60 min - Boil - 0.15 g - Lipohop K  
 10 min - Boil - 1 g - Irish Moss  
 10 min - Boil - 0.05 g - Servomyces  
 10 min - Boil - 1 items - Wort Chiller  
 Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.97 L  
 Sparge Water : 5.18 L

Boil Time : 60 min  
 Total Water : 9.15 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



10 EBC

### 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) (St...  
 Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1  
 Mash pH: 5.42

### 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

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