

20 SMaSH Galaxy - 6%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 38 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.042
 Post-Boil Gravity : 1.055
 Original Gravity : 1.057
 Final Gravity : 1.011

Fermentables (1.4 kg)

1.4 kg - Finest Pale Maris Otter 5 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-072
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (13 g)

30 min - 4 g - Galaxy (T90) - 13.8% (21 IBU)
 ^ The Malt Miller (UK) HOP-07-001
 15 min - 4 g - Galaxy (T90) - 13.8% (14 IBU)
 ^ The Malt Miller (UK) HOP-07-001

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 5 g - Galaxy (T90) - 13.8% (3...)

Miscellaneous

Mash - 2 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 Mash - 0.47 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1 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 - 0.9 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 - 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
 ^ Brouwstore (NL) 057.020.20

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 : 4.2 L
 Sparge Water : 5.02 L

Boil Time : 60 min
 Total Water : 9.22 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



9 EBC

Mash Profile

High fermentability
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary
 20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...
 Ca 100 Mg 15 Na 68 Cl 92 SO 213

SO/Cl ratio: 2.3
 Mash pH: 5.39
 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

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