

### 03 SMaSH Godiva - 4.6%

#### British Golden Ale

Author: Plonk Beer

Type: All Grain

IBU : 32 (Tinseth)  
Color : 9 EBC  
Carbonation : 2.3 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.033  
Post-Boil Gravity: 1.045  
Original Gravity : 1.047  
Final Gravity : 1.012

#### Fermentables (1.13 kg)

1.1 kg - Maris Otter Pale Ale Malt 5.9 EBC (9...  
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

#### Hops (18 g)

60 min - 5 g - Godiva - 7.52% (18 IBU)  
10 min - 8 g - Godiva - 7.52% (10 IBU)  
5 min - 5 g - Godiva - 7.52% (4 IBU)

#### Miscellaneous

Mash - 0.64 ml - Calcium Chloride (CaCl<sub>2</sub>) 33...  
Mash - 0.14 g - Epsom Salt (MgSO<sub>4</sub>)  
Mash - 1.08 g - Gypsum (CaSO<sub>4</sub>)  
Mash - 0.13 g - Magnesium Chloride (MgCl<sub>2</sub>)  
Sparge - 1.13 ml - Calcium Chloride (CaCl<sub>2</sub>) 3...  
Sparge - 0.25 g - Epsom Salt (MgSO<sub>4</sub>)  
Sparge - 1.9 g - Gypsum (CaSO<sub>4</sub>)  
Sparge - 1.13 ml - Lactic Acid 80% 80%  
Sparge - 0.24 g - Magnesium Chloride (MgCl<sub>2</sub>)  
60 min - Boil - 0.15 g - Lipohop K  
10 min - Boil - 1 g - Irish Moss  
10 min - Boil - 0.05 g - Servomyces

#### Yeast

0.5 pkg - Lallemant (LalBrew) Nottingham Yeast

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

Batch Size : 5.6 L  
Boil Size : 7.96 L  
Post-Boil V.: 5.96 L

Mash Water : 3.3 L  
Sparge Water: 4 L  
Boil Time : 60 min  
Top-Up Water: 1.84 L  
Total Water : 9.14 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency : 73.3%



9 EBC

#### Mash Profile

BP 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: 4.5  
Mash pH : 5.7  
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