

## 13 SMASH East Kent Golding - 4.5%

British Golden Ale  
Author: The Thirsty Otter

Type: All Grain

IBU : 26 (Tinseth)  
BU/GU : 0.59  
Colour : 8 EBC  
Carbonation : 2.3 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.033  
Original Gravity : 1.043  
Total Gravity : 1.045  
Final Gravity : 1.011

Fermentables (1.1 kg)

1.1 kg - Best Pale Ale Malt 5.5 EBC (100%)  
^ The Malt Miller (UK) MAL-00-081  
23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

Hops (20 g)

60 min - 5 g - East Kent Goldings (EKG) - 5%..  
^ The Malt Miller (UK) HOP-04-001  
30 min - 5 g - East Kent Goldings (EKG) - 5%..  
^ The Malt Miller (UK) HOP-04-001

Hop Stand

15 min hopstand @ 80 °C  
15 min - 10 g - East Kent Goldings (EKG) - 5%..

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.78 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.52 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Mash - 3.3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Sparge - 5.64 l - NL Spa Reine Flat Mineral W..  
^ AH (NL)  
60 min - Boil - 0.15 g - LipoHop K  
^ The Malt Miller (UK)  
10 min - Boil - 1 g - Irish Moss  
^ Brouwstore (NL)  
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 - Neales Brewing Supplies Classic Eng..  
^ The Malt Miller (UK)

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

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

Mash Water : 3.3 L  
Sparge Water : 5.64 L  
Boil Time : 60 min  
Total Water : 8.94 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

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

Fermentation Profile

01 Ale + DR + Conditioning  
18 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
18 °C - 14 days - Carbonation  
18 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2  
Mash pH: 5.39  
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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[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

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