

## 06 SMASH Citra v2 - 6%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 36 (Tinseth)  
 BU/GU : 0.64  
 Colour : 10 EBC  
 Carbonation : 2.5 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.053  
 Total Gravity : 1.055  
 Final Gravity : 1.009

Fermentables (1.3 kg)

1.3 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...  
 ^ Lot # 67-200827-161058-155815-1/1  
 ^ The Malt Miller (UK) MAL-00-036  
 32 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (23 g)

30 min - 3 g - Citra - 13.8% (16 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 5 g - Citra - 13.8% (14 IBU)  
 ^ Worcester Hop Shop (UK)

Hop Stand

40 min hopstand @ 70 °C  
 40 min 70 °C - 10 g - Citra - 13.8% (6 IBU)

Dry Hops

6 days - 5 g - Citra - 13.8%

Miscellaneous

Mash - 0.81 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.51 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.2 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.19 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.6 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3.9 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 5.23 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

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

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

Mash Water : 3.9 L  
 Sparge Water : 5.23 L  
 Boil Time : 60 min  
 Total Water : 9.13 L



10 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  
 20 °C - 10 days - Primary  
 23 °C - 4 days - Diacetyl rest  
 20 °C - 45 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5

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:

# 06 SMASH Ci tra v2

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).  
Lower hop-stand temperature for a longer period of time to preserve aromatics (hop in @ 70 C and hop out @ 60 C, or 40 minutes).  
Slowly stir hops in hop stand, do not aerate (only aerate at lower temperatures).  
v2: use flat mineral water, adapt water agents.