

## 04 SMaSH Fuggle v2 - 4.3%

### British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)  
 BU/GU : 0.46  
 Colour : 5 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Total Gravity : 1.043  
 Final Gravity : 1.010

### Fermentables (1 kg)

1 kg - Extra Pale Maris Otter 3.1 EBC (100%)  
 ^ The Malt Miller (UK) MAL-00-040  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (36 g)

15 min - 12 g - Fuggle (Whole) - 5% (16 IBU)  
 ^ Worcester Hop Shop (UK)

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 12 g - Fuggle (Whole) - 5% (3 IBU)

### Dry Hops

3 days - 12 g - Fuggle (Whole) - 5%

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.5 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 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

### 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 L  
 Sparge Water : 5.84 L  
 Boil Time : 60 min  
 Total Water : 8.84 L



5 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

Ale  
 20 °C - 10 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2  
 Mash pH: 5.4  
 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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### Recipe Notes

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

v2: skipped the 30 minute addition, increased late hop and aroma gifts to 12 grams and added a 12 grams dry hopping gift.