

## 19 SMASH Mosaic v3 - 4.6%

American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)  
 BU/GU : 0.51  
 Colour : 10 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.007

Fermentables (1.35 kg)

1.35 kg - Flaked Torrified Buckwheat 5.9 EBC...  
 ^ Get 'Er Brewed (IE) GEB3383  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (25 g)

20 min - 2 g - Mosaic (T90) - 11.8% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-012  
 10 min - 3 g - Mosaic (T90) - 11.8% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-012

Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 10 g - Mosaic (T90) - 11.8% (6...)

Dry Hops

5 days - 10 g - Mosaic (T90) - 11.8%

Miscellaneous

Mash - 0.3 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.8 g - Calcium Chloride (CaCl<sub>2</sub>) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.78 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.21 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.56 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 4.05 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 5.13 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 - 0.05 g - Lallemend Servomyces  
 ^ Lot # 154001112904ABV  
 ^ Brouwstore (NL) 050.620.4  
 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

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

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

Mash Water : 4.05 L  
 Sparge Water : 5.13 L  
 Boil Time : 60 min  
 Total Water : 9.18 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  
 19 °C - 10 days - Primary  
 22 °C - 4 days - Diacetyl rest  
 19 °C - 45 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

Target: ABV = 5.7 % IBU = 36, EBC = 9.

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