

19 SMaSH Mosaic v2 - 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 CO2-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 - 4.05 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.3 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.8 g - Calcium Chloride (CaCl2) 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 (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.56 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
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 - Lallemand 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 Brouwpunt 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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Recipe Notes

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

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