

03 SMaSH Godiva - 5.1%

American Pale Ale

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Type: All Grain

IBU : 32 (Tinseth)
Color : 9 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.032
Post-Boil Gravity: 1.049
Original Gravity : 1.051
Final Gravity : 1.012

Fermentables (1.23 kg)

1.2 kg - Pale Malt, Maris Otter 5.9 EBC (97.6%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (18 g)

60 min - 5 g - Godiva - 7.5% (18 IBU)
10 min - 8 g - Godiva - 7.5% (11 IBU)
5 min - 5 g - Godiva - 7.5% (4 IBU)

Miscellaneous

Mash - 0.35 g - Calcium Chloride (CaCl2)
Mash - 0.28 g - Epsom Salt (MgSO4)
Mash - 0.91 g - Gypsum (CaSO4)
Sparge - 0.51 g - Calcium Chloride (CaCl2)
Sparge - 0.41 g - Epsom Salt (MgSO4)
Sparge - 1.3 g - Gypsum (CaSO4)
Sparge - 0.86 ml - Lactic Acid 80%

Yeast

0.5 pkg - Fermentis Safale American US-05

01 Brouwpunt 5L (60min) (rev 1)

Batch Size : 5.6 L
Boil Size : 8.94 L
Post-Boil V.: 5.94 L

Mash Water : 3.6 L
Sparge Water: 6.49 L
Boil Time : 60 min
Total Water : 10.09 L



9 EBC

Brewhouse Efficiency: 72%
Mash Efficiency : 73.3%

Mash Profile

B80P
66 °C - 60 min - Saccharification
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
18 °C - 3 days - Primary
21 °C - 7 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Pa...
Ca 126 Mg 17 Na 67 Cl 47 SO 215

SO/Cl ratio: 4.6
Mash pH : 5.72
Sparge pH : 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Scaled down from 23 L to 5 L Batch Volume.
Changed the hop bill for the style.
Water agents corrected for local water profile.