

17 SMaSH Lemondrop - 4.9%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Post-Boil Gravity : 1.043
 Original Gravity : 1.045
 Final Gravity : 1.008

Fermentables (1.13 kg)

1.1 kg - Finest Pale Maris Otter 5 EBC (97.4%)
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (20 g)

30 min - 6 g - Lemondrop - 5.2% (13 IBU)
 10 min - 6 g - Lemondrop - 5.2% (7 IBU)

Hop Stand

15 min hopstand @ 75 °C
 15 min 75 °C - 8 g - Lemondrop - 5.2% (2 IBU)

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl2) 33...
 Mash - 0.54 g - Epsom Salt (MgSO4)
 Mash - 1.3 ml - Lactic Acid 80% 80%
 Mash - 3 items - pH paper strips 5.2 - 6.8
 60 min - Boil - 0.15 g - Lipohop K
 10 min - Boil - 1 g - Irish Moss
 10 min - Boil - 0.05 g - Lallemand Servomyces
 10 min - Boil - 1 items - Wort Chiller
 Bottling - 15 items - 33 cl Steinie bottle (s...

Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.3 L
 Sparge Water : 5.64 L

Boil Time : 60 min
 Total Water : 8.94 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



8 EBC

Mash Profile

04 High fermentability (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

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...
 Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
 Mash pH: 5.41

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

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