

06 SMaSH - Citra - 5.9%

American Pale Ale

Author: My Plonk Beer

Type: All Grain

IBU : 41 (Tinseth)
Color : 10 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.039
Post-Boil Gravity: 1.052
Original Gravity : 1.055
Final Gravity : 1.010

Fermentables (1.33 kg)

1.3 kg - Maris Otter Pale Ale Malt 5.9 EBC (9...
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (23 g)

30 min - 3 g - Citra - 13.8% (16 IBU)
10 min - 5 g - Citra - 13.8% (15 IBU)

Hop Stand

20 min hopstand @ 80 °C
20 min - 10 g - Citra - 13.8% (9 IBU)

Dry Hops

2 days - 5 g - Citra - 13.8%

Miscellaneous

Mash - 2.45 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.86 g - Epsom Salt (MgSO4)
Mash - 1 ml - Lactic Acid 80% 80%
Mash - 0.315 g - Salt
60 min - Boil - 0.15 g - Lipohop K
60 min - Boil - 0.115 g - Salt
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Lallemand Servomyces
10 min - Boil - 1 items - Wort Chiller

Yeast

0.5 pkg - Fermentis Safale American US-05

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 7.99 L
Post-Boil V.: 5.99 L

Mash Water : 3.9 L
Sparge Water: 5.49 L
Boil Time : 60 min
Total Water : 9.39 L

Brewhouse Efficiency: 71.4%
Mash Efficiency : 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °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) (Pa...
Ca 72 Mg 18 Na 67 Cl 55 SO 80

SO/Cl ratio: 1.5
Mash pH : 5.44

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

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



10 EBC