

## 09 SMaSH Sabro v2 - 4.7%

### Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 19 (Tinseth)  
 Colour : 8 EBC  
 Carbonation : 2.6 CO2-vol

Pre-Boil Gravity : 1.031  
 Post-Boil Gravity : 1.041  
 Original Gravity : 1.043  
 Final Gravity : 1.007

### Fermentables (1 kg)

1 kg - Pale Ale Malt 6 EBC (100%)  
 ^ The Malt Miller (UK) MAL-00-010  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (18 g)

15 min - 3 g - Sabro (T90) - 14.8% (13 IBU)  
 ^ The Malt Miller (UK) HOP-05-024

### Hop Stand

10 min hopstand @ 80 °C  
 10 min 80 °C - 10 g - Sabro (T90) - 14.8% (6...

### Dry Hops

7 days - 5 g - Sabro (T90) - 14.8%

### Miscellaneous

Mash - 0.45 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.29 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 1.06 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK)  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL)  
 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

### Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ Lot # 52300 0623 225  
 ^ The Malt Miller (UK) YEA-02-025

### 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 L  
 Sparge Water : 5.84 L

Boil Time : 60 min  
 Total Water : 8.84 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



8 EBC

### Mash Profile

01 One Step Mash (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary  
 20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 74 Mg 15 Na 68 Cl 92 SO 150

SO/Cl ratio: 1.6  
 Mash pH: 5.42  
 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:

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### Recipe Notes

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