

## 06 SMaSH - Citra - 5.9%

### American Pale Ale

Author: My Plonk Beer

Type: All Grain

IBU : 43 (Tinseth)  
Color : 10 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.034  
Post-Boil Gravity: 1.053  
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% (17 IBU)  
10 min - 5 g - Citra - 13.8% (16 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
20 min - 10 g - Citra - 13.8% (10 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  
Bottling - 15 items - Steinie bottle 33 cl (s...

### Yeast

0.5 pkg - Fermentis Safale American US-05

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

Batch Size : 5.6 L  
Boil Size : 9.16 L  
Post-Boil V.: 5.96 L

Mash Water : 3.9 L  
Sparge Water: 4 L  
Boil Time : 60 min  
Top-Up Water: 2.63 L  
Total Water : 10.53 L

Brewhouse Efficiency: 71.8%  
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 70 Mg 17 Na 67 Cl 51 SO 77

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