

## 17 SMASH Lemondrop - 4.9%

Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.46  
 Colour : 8 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

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

Fermentables (1.1 kg)

1.1 kg - Finest Pale Maris Otter 5 EBC (100%)  
 ^ The Malt Miller (UK) MAL-00-072  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (20 g)

30 min - 6 g - Lemondrop - 5.2% (13 IBU)  
 ^ The Homebrew Company (UK)  
 10 min - 6 g - Lemondrop - 5.2% (7 IBU)  
 ^ The Homebrew Company (UK)

Hop Stand

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

Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.78 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %..  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.52 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3.3 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Sparge - 5.64 l - NL Spa Reine Flat Mineral W..  
 ^ AH (NL)  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL) 125.249.1  
 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  
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwput 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

8 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

04 High fermentability (60 min)  
 68.7 °C - Strike Temp  
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
 20 °C - 10 days - Primary  
 23 °C - 4 days - Diacetyl rest  
 20 °C - 14 days - Carbonation  
 20 °C - 28 days - Conditioning

Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2

Mash pH: 5.4

Sparge pH: 6

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

# 17 SMASH Lemon drop

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

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