

## 18 SMaSH Talus - 4.3%

### Blonde Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 18 (Tinseth)  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.041  
Final Gravity : 1.008

### Fermentables (1 kg)

1 kg - Pale Ale Malt 6 EBC (100%)

### Hops (28 g)

15 min - 7 g - Talus (HBC692) (T90) - 6.9% (1...

### Hop Stand

10 min hopstand @ 80 °C

10 min - 14 g - Talus (HBC692) (T90) - 6.9% (...)

### Dry Hops

7 days - 7 g - Talus (HBC692) (T90) - 6.9%

### 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 L  
Sparge Water : 5.84 L

Boil Time : 60 min  
Total Water : 8.84 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### 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

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

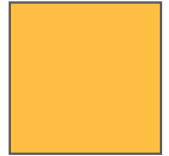
Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:



8 EBC