

## 05 SMASH Centennial v2 - 5.4%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 37 (Tinseth)  
 BU/GU : 0.73  
 Colour : 9 EBC  
 Carbonation : 2.5 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.038  
 Original Gravity : 1.049  
 Total Gravity : 1.051  
 Final Gravity : 1.010

Fermentables (1.2 kg)

1.2 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...  
 ^ Lot # 67-200827-161058-155815-1/1  
 ^ The Malt Miller (UK) MAL-00-036  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (25 g)

20 min - 5 g - Centennial - 9% (15 IBU)  
 ^ Worcester Hop Shop (UK)  
 10 min - 5 g - Centennial - 9% (11 IBU)  
 ^ Worcester Hop Shop (UK)  
 5 min - 5 g - Centennial - 9% (8 IBU)  
 ^ Worcester Hop Shop (UK)

Hop Stand

30 min hopstand @ 80 °C  
 30 min - 5 g - Centennial - 9% (4 IBU)

Dry Hops

4 days - 5 g - Centennial - 9%

Miscellaneous

Mash - 0.8 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.5 g - Calcium Chloride (CaCl<sub>2</sub>) 33 % 33%  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.5 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 2.4 g - Gypsum (CaSO<sub>4</sub>)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.9 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 60 min - Boil - 0.15 g - LipoHop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1 g - Irish Moss  
 ^ Lot # 4348  
 ^ 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 - Lallemend (LalBrew) New England  
 ^ Lot # 41305910897711V

01 Brouwput 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.6 L  
 Sparge Water : 5.43 L  
 Boil Time : 60 min  
 Total Water : 9.03 L

9 EBC

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 - 10 days - Primary  
 20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 73 Mg 2 Na 49 Cl 50 SO 152

SO/Cl ratio: 3

Mash pH 5.39

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:

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

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).  
Pitch 4 grams of yeast.