

05 SMaSH Centennial - 5.4%

American Pale Ale

Brewer: The Thirsty Otter

Type: All Grain

IBU : 37 (Tinseth)
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
 Post-Boil Gravity : 1.049
 Original 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
 33 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 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)

Miscellaneous

Mash - 0.82 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.4 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
 60 min - Boil - 0.17 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 - 0.1 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 14 items - 33 cl Steinie bottle (s...
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Lallemand (LalBrew) New England
 ^ Lot # 41305910897711V
 ^ The Malt Miller (UK) YEA-02-044

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

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

Mash Water : 3.6 L
 Sparge Water : 5.43 L

Boil Time : 60 min
 Total Water : 9.03 L

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%



9 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-Q1 WQR) (Pa...
 Ca 41 Mg 18 Na 67 Cl 71 SO 79

SO/Cl ratio: 1.1
 Mash pH: 5.4

Measurements

Mash pH: 5.5
 Boil Volume: 8
 Pre-Boil Gravity: 1.030
 Post-Boil Gravity: 1.051
 Post-Boil Kettle Volume: 5.75
 Original Gravity: 1.042
 Fermenter Top-Up:
 Fermenter Volume: 5.6
 Final Gravity: 1.002
 Bottling Volume: 4.62

Batch #5 - 21 Nov 2020

Recipe Notes

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

Batch Notes

Brewday
3.6 L tap water
1.4 mL Lactic acid
0.82 grams Epsom salt
pH of mash water < 5.2
heated to mash in temperature
10:10 mash in @ 68.9 C
Lump hunting.
10:26 Mash ph = 5.5 @ 62.7 C.
11:10 end of mashing.
Collected first wort.
11:24 First Wort SG = 1.068 @ 44.5 C --> SG 1.076 @ 20C.
Added 3.6 L sparge water @ 65 C.
Batch sparged for 45 minutes @ 63 C.
Wort SG = 1.023 @ 43.2 C --> SG = 1.030 @ 20 C.
Liquid level in pot = 16 cm --> pre boil volume = 8.0 L.
12:45 start boil.
13:45 flame out.
14:01 started hopstand @ 80.2 C.
14:31 end of hopstand @ 65.9 C.
Liquid level in pot = 11.5 cm --> post boil volume = 5.75 L (Cold).
Post boil SG = 1.048 @ 31.8 C --> SG 1.051 @ 20C.
Added 1 L top up water (Note to self: this was not necessary as there was almost enough wort).
Real Trub Loss = 1.18 L
Fermenter Volume = 5.6 L.
21-11-2020 20:50 pitched 5 grams yeast
21-11-2020 20:51 @ 21.7 C, dp = 0 mm H2O, OG = 1.042, no bubbles.

Day 1 in fermentation

22-11-2020 00:19 @ 20.0 C, dp = 0 mm H2O, no bubbles.
22-11-2020 01:02 @ 20.6 C, dp = 50 mm H2O, few bubbles.
22-11-2020 09:25 @ 18.3 C, dp = 50 mm H2O, no bubbles.
22-11-2020 12:36 @ 18.4 C, dp = 50 mm H2O, few bubbles.
22-11-2020 15:50 @ 18.6 C, dp = 50 mm H2O, more bubbles.
22-11-2020 19:34 @ 18.8 C, dp = 50 mm H2O, more bubbles.
22-11-2020 23:57 @ 18.3 C, dp = 50 mm H2O, many bubbles.

Day 2 in fermentation

23-11-2020 07:24 @ 18.5 C, dp = 50 mm H2O, many bubbles.
23-11-2020 11:56 @ 18.5 C, dp = 50 mm H2O, many bubbles.
23-11-2020 17:07 @ 18.8 C, dp = 50 mm H2O, many bubbles.
23-11-2020 23:37 @ 19.1 C, dp = 50 mm H2O, many bubbles.

Day 3 in fermentation.

24-11-2020 06:58 @ 18.7 C, dp = 50 mm H2O, many bubbles.
24-11-2020 11:59 @ 18.8 C, dp = 50 mm H2O, many bubbles.
24-11-2020 18:01 @ 18.5 C, dp = 50 mm H2O, many bubbles.
24-11-2020 23:26 @ 18.8 C, dp = 50 mm H2O, many bubbles.

Day 4 in fermentation

25-11-2020 08:10 @ 17.4 C, dp = 45 mm H2O, no bubbles.
25-11-2020 12:44 @ 17.4 C, dp = 50 mm H2O, one bubble (newly charged battery).
25-11-2020 18:04 @ 17.5 C, dp = 50 mm H2O, two bubbles.
25-11-2020 23:38 @ 17.5 C, dp = 50 mm H2O, one bubble.

Day 5 in fermentation

26-11-2020 08:41 @ 17.9 C, dp = 50 mm H2O, two bubbles.
26-11-2020 18:15 @ 17.2 C, dp = 50 mm H2O, one bubble.
26-11-2020 23:59 @ 17.4 C, dp = 50 mm H2O, one bubble.

Day 6 in fermentation

Batch #5 - 21 Nov 2020

Batch Notes

27-11-2020 08:12 @ 17.0 C, dp = 45 mm H2O, no bubbles.
27-11-2020 12:36 @ 17.6 C, dp = 50 mm H2O, one bubble.
27-11-2020 20:23 @ 17.0 C, dp = 50 mm H2O, one bubble.
27-11-2020 23:48 @ 17.9 C, dp = 50 mm H2O, one bubble.

Day 7 in fermentation

28-11-2020 09:17 @ 17.2 C, dp = 45 mm H2O, no bubbles.
28-11-2020 12:36 @ 17.0 C, dp = 45 mm H2O, no bubbles.
28-11-2020 16:25 @ 17.7 C, dp = 50 mm H2O, one bubble.
28-11-2020 20:32 @ 17.5 C, dp = 50 mm H2O, one bubble.
28-11-2020 23:57 @ 17.5 C, dp = 45 mm H2O, no bubbles.

Day 8 in fermentation

29-11-2020 09:36 @ 17.4 C, dp = 45 mm H2O, no bubbles.
29-11-2020 13:00 @ 17.2 C, dp = 45 mm H2O, no bubbles.
29-11-2020 18:02 @ 17.4 C, dp = 45 mm H2O, no bubbles.
29-11-2020 23:57 @ 17.1 C, dp = 45 mm H2O, no bubbles.

Day 9 in fermentation

30-11-2020 08:45 @ 17.3 C, dp = 45 mm H2O, no bubbles.
30-11-2020 13:03 @ 17.0 C, dp = 45 mm H2O, no bubbles.
30-11-2020 19:02 @ 16.6 C, dp = 45 mm H2O, no bubbles.
30-11-2020 22:44 @ 17.1 C, dp = 45 mm H2O, no bubbles.

Day 10 in fermentation

01-12-2020 08:24 @ 17.6 C, dp = 45 mm H2O, no bubbles.
01-12-2020 10:47 @ 17.9 C, dp = 50 mm H2O, one bubble.
01-12-2020 13:46 @ 17.4 C, dp = 45 mm H2O, no bubbles.
01-12-2020 17:07 @ 17.7 C, dp = 45 mm H2O, no bubbles.
01-12-2020 22:48 @ 17.8 C, dp = 50 mm H2O, one bubble.

Day 11 in fermentation

02-12-2020 08:46 @ 17.9 C, dp = 45 mm H2O, no bubbles.
02-12-2020 13:01 @ 17.6 C, dp = 50 mm H2O, one bubble.
02-12-2020 18:12 @ 17.2 C, dp = 50 mm H2O, one bubble.
02-12-2020 23:09 @ 17.6 C, dp = 45 mm H2O, no bubbles.

Day 12 in fermentation

03-12-2020 08:55 @ 17.2 C, dp = 50 mm H2O, one bubble.
03-12-2020 13:31 @ 17.2 C, dp = 45 mm H2O, no bubbles.
03-12-2020 18:31 @ 17.2 C, dp = 45 mm H2O, no bubbles.
03-12-2020 23:53 @ 17.7 C, dp = 50 mm H2O, one bubble.

Day 13 in fermentation

04-12-2020 08:28 @ 17.2 C, dp = 45 mm H2O, no bubbles.
04-12-2020 12:36 @ 17.5 C, dp = 45 mm H2O, no bubbles.
04-12-2020 18:21 @ 17.2 C, dp = 45 mm H2O, no bubbles.
04-12-2020 22:39 @ 17.4 C, dp = 45 mm H2O, no bubbles.

Day 14 in fermentation

05-12-2020 10:46 @ 16.4 C, dp = 40 mm H2O, no bubbles.
05-12-2020 13:30 @ 16.4 C, dp = 40 mm H2O, no bubbles.

Bottling day

05-12-2020 14:00 33 grams sugar in 300 ml water, brought to the boil, and cooled down.
05-12-2020 14:45 Final Gravity = 1.002.
05-12-2020 14:45 very pale yellow colour.
05-12-2020 15:01 filled 14 Steinie bottles (33 cl swing-top).

Day 0 in conditioning

05-12-2020 15:15 @ 17.8 C.
05-12-2020 17:12 @ 17.9 C.
05-12-2020 22:53 @ 17.7 C.

Day 1 in conditioning

06-12-2020 09:12 @ 16.0 C.

Batch #5 - 21 Nov 2020

Batch Notes

06-12-2020 15:45 @ 16.7 C.
06-12-2020 20:18 @ 17.9 C.
06-12-2020 23:10 @ 17.2 C.

Day 2 in conditioning

07-12-2020 08:24 @ 17.4 C.
07-12-2020 12:51 @ 17.1 C.
07-12-2020 17:21 @ 17.4 C.
07-12-2020 22:20 @ 17.5 C.

Day 3 in conditioning

08-12-2020 07:50 @ 17.0 C.
08-12-2020 13:10 @ 17.8 C.
08-12-2020 18:46 @ 17.7 C.
08-12-2020 23:34 @ 17.6 C.

Day 4 in conditioning

09-12-2020 08:21 @ 17.2 C.
09-12-2020 13:18 @ 17.8 C.
09-12-2020 19:54 @ 17.1 C.
09-12-2020 23:18 @ 17.2 C.

Day 5 in conditioning

10-12-2020 07:56 @ 17.0 C.
10-12-2020 11:36 @ 17.0 C.
10-12-2020 18:53 @ 17.2 C.
10-12-2020 23:07 @ 17.2 C.

Day 6 in conditioning

11-12-2020 08:07 @ 16.3 C.
11-12-2020 12:52 @ 17.7 C.
11-12-2020 19:21 @ 17.7 C.
11-12-2020 22:25 @ 17.9 C.

Day 7 in conditioning

12-12-2020 09:34 @ 16.5 C.
12-12-2020 15:06 @ 17.5 C.
12-12-2020 23:35 @ 17.4 C.

Day 8 in conditioning

13-12-2020 08:22 @ 17.2 C.
13-12-2020 14:03 @ 17.3 C.
13-12-2020 20:27 @ 17.6 C.

Day 9 in conditioning

14-12-2020 08:22 @ 17.7 C.
14-12-2020 12:53 @ 17.2 C.
14-12-2020 21:09 @ 17.5 C.
14-12-2020 23:18 @ 17.5 C.

Day 10 in conditioning

15-12-2020 08:30 @ 17.9 C.
15-12-2020 12:56 @ 17.9 C.
15-12-2020 20:10 @ 17.0 C.

Day 11 in conditioning

16-12-2020 00:08 @ 18.5 C.
16-12-2020 08:30 @ 17.4 C.
16-12-2020 12:51 @ 17.8 C.
16-12-2020 20:12 @ 17.1 C.

Day 12 in conditioning

17-12-2020 00:06 @ 17.7 C.
17-12-2020 08:29 @ 17.7 C.
17-12-2020 12:47 @ 17.2 C.
17-12-2020 19:52 @ 17.1 C.

Batch #5 - 21 Nov 2020

Batch Notes

17-12-2020 23:27 @ 17.2 C.

Day 13 in conditioning

18-12-2020 09:16 @ 17.0 C.

18-12-2020 15:19 @ 17.6 C.

18-12-2020 22:07 @ 17.7 C.

Day 14 in conditioning

19-12-2020 11:11 @ 17.3 C.

19-12-2020 18:59 @ 17.9 C.

19-12-2020 23:57 @ 17.2 C.

Day 15 in conditioning

20-12-2020 09:22 @ 17.5 C.

20-12-2020 12:17 @ 17.5 C.

20-12-2020 15:38 @ 17.8 C.

20-12-2020 18:42 @ 17.2 C.

20-12-2020 23:51 @ 17.1 C.

Day 16 in conditioning

21-12-2020 08:59 @ 17.1 C.

21-12-2020 15:47 @ 17.5 C.

21-12-2020 23:20 @ 17.8 C.

Day 17 of conditioning

22-12-2020 08:59 @ 17.6 C.

22-12-2020 15:17 @ 17.5 C.

Extra Measured Values

Strike Temperature 68.9

Strike Water pH 5.2

Batch Log

21 November 2020 Brew Date

21 November 2020 Fermentation Start

21 November 2020 10:10 Status: Brewing

21 November 2020 20:50 Status: Fermenting

5 December 2020 Bottling Date

5 December 2020 15:01 Filled 14 Steinie bottles (33 cl).