

## 06 SMaSH - Citra - 5.6%

### American Pale Ale

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Type: All Grain

IBU : 47 (Tinseth)  
Color : 10 EBC  
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.035  
Post-Boil Gravity: 1.053  
Original Gravity : 1.055  
Final Gravity : 1.012

### Fermentables (1.33 kg)

1.3 kg - Pale Malt, Maris Otter 5.9 EBC (97.7%)  
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (27.5 g)

20 min - 3 g - Citra - 12% (13 IBU)  
10 min - 5 g - Citra - 12% (15 IBU)  
5 min - 6 g - Citra - 12% (13 IBU)

### Hop Stand

30 min hopstand @ 80 °C  
30 min - 7 g - Citra - 12% (8 IBU)

### Dry Hops

2 days - 6.5 g - Citra - 12%

### Miscellaneous

Mash - 0.43 g - Calcium Chloride (CaCl2)  
Mash - 0.34 g - Epsom Salt (MgSO4)  
Mash - 1.09 g - Gypsum (CaSO4)  
Mash - 0.315 g - Salt  
Sparge - 0.46 g - Calcium Chloride (CaCl2)  
Sparge - 0.37 g - Epsom Salt (MgSO4)  
Sparge - 1.18 g - Gypsum (CaSO4)  
Sparge - 0.78 ml - Lactic Acid 80%  
60 min - Boil - 0.115 g - Salt  
10 min - Boil - 0.217 tbsp - Protafloc  
10 min - Boil - 1.085 g - Servomyces

### Yeast

0.5 pkg - Fermentis Safale American US-05

### 01 Brouwpunt 5L (60min) (rev 1)

Batch Size : 5.6 L  
Boil Size : 8.94 L  
Post-Boil V.: 5.94 L

Mash Water : 3.9 L  
Sparge Water: 6.29 L  
Boil Time : 60 min  
Total Water : 10.19 L



10 EBC

Brewhouse Efficiency: 72%  
Mash Efficiency : 73.3%

### Mash Profile

B80P  
66 °C - 60 min - Saccharification  
75 °C - 10 min - Mash Out

### Fermentation Profile

Ale  
18 °C - 3 days - Primary  
21 °C - 7 days - Primary  
21 °C - 40 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Pa...  
Ca 136 Mg 18 Na 67 Cl 53 SO 234

SO/Cl ratio: 4.4  
Mash pH : 5.7  
Sparge pH : 6

### 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

Scaled down from 23 L to 5 L Batch Volume.  
Water agents corrected for local water profile.