

## 16 SMaSH Lotus - 5.5%

### American Pale Ale

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Type: All Grain

IBU : 41 (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 : 1.009

### Fermentables (1.23 kg)

1.2 kg - Pale Ale Malt 6 EBC (97.4%)  
32 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (28 g)

15 min - 7 g - Lotus - 17% (32 IBU)

### Hop Stand

30 min hopstand @ 70 °C  
30 min 70 °C - 14 g - Lotus - 17% (9 IBU)

### Dry Hops

Day 7 - 7 g - Lotus - 17%

### Miscellaneous

Mash - 0.55 g - Epsom Salt (MgSO4)  
Mash - 1.4 ml - Lactic Acid 80% 80%  
Mash - 3 items - pH paper strips 5.2 - 6.8  
60 min - Boil - 0.15 g - Lipohop K  
10 min - Boil - 1 g - Irish Moss  
10 min - Boil - 0.05 g - Lallemend Servomyces  
10 min - Boil - 1 items - Wort Chiller  
Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.3 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 : 3.6 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 - 10 days - Primary  
20 °C - 14 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (St...  
Ca 41 Mg 15 Na 67 Cl 71 SO 68

SO/Cl ratio: 1  
Mash pH: 5.4

### 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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).  
Lower hop-stand temperature for a longer period of time to preserve aromatics (hop in @ 70 C and hop out @ 60 C, or 30 minutes).  
Slowly stir hops in hop stand, do not aerate (only aerate at lower temperatures)..