

03 SMaSH Godiva v2 - 4.2%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 27 (Tinseth)
 BU/GU : 0.66
 Colour : 8 EBC
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.009

Fermentables (1 kg)

1 kg - Maris Otter Malt 6 EBC (100%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (22 g)

30 min - 5 g - Godiva (Whole) - 7.52% (15 IBU)
 ^ Worchester Hop Shop (UK)
 15 min - 5 g - Godiva (Whole) - 7.52% (10 IBU)
 ^ Worchester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 5 g - Godiva (Whole) - 7.52% (2 IBU)
 ^ Worchester Hop Shop (UK)

Dry Hops

7 days - 7 g - Godiva (Whole) - 7.52%
 ^ Worchester Hop Shop (UK)

Miscellaneous

Mash - 3 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Mash - 0.12 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.18 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.52 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 5.84 l - NL Spa Reine Flat Mineral W...
 ^ AH (NL)
 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

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



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

BP One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

Ale
 17 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 17 °C - 14 days - Carbonation
 17 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 56 Mg 15 Na 41 Cl 76 SO 152

SO/Cl ratio: 2
 Mash pH: 5.37
 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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Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).
v2: skipped on the bittering hops for flavour and aroma additions.