

# Batch #3 - Sep 6, 2020

## 03 SMaSH Godiva - 4.7%

### British Golden Ale

Brewer: Bert Timmerman

Author: My Plonk Beer

Type: All Grain

IBU : 36 (Tinseth)

Color : 9 EBC

Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.034

Post-Boil Gravity: 1.045

Original Gravity : 1.047

Final Gravity : 1.011

### Fermentables (1.13 kg)

1.1 kg - Maris Otter Pale Ale Malt 5.9 EBC (9...

30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (13 g)

60 min - 5 g - Godiva - 7.52% (18 IBU)

30 min - 4 g - Godiva - 7.52% (11 IBU)

15 min - 4 g - Godiva - 7.52% (7 IBU)

### Miscellaneous

Mash - 0.5 ml - Calcium Chloride (CaCl2) 33 %...

Mash - 0.1 g - Epsom Salt (MgSO4)

Mash - 1.2 ml - Lactic Acid 80% 80%

60 min - Boil - 0.35 g - Lipohop K

10 min - Boil - 1 g - Irish Moss

10 min - Boil - 0.1 g - Lallemand Servomyces

10 min - Boil - 1 items - Wort Chiller

Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Lallemand (LalBrew) Nottingham Yeast

### 01 Brouwpunt 5L (60min) (rev 3)

Batch Size : 5.6 L

Boil Size : 7.76 L

Post-Boil V.: 5.96 L

Mash Water : 3.3 L

Sparge Water: 4 L

Boil Time : 60 min

Top-Up Water: 1.64 L

Total Water : 8.94 L

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

20 °C - 10 days - Primary

20 °C - 45 days - Conditioning

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...

Ca 47 Mg 10 Na 67 Cl 11 SO 48

SO/Cl ratio: 4.4

Mash pH : 5.42

### Measurements

Mash pH: 5.5

Boil Volume: 7.1

Pre-Boil Gravity: 1.028

Post-Boil Gravity: 1.041

Post-Boil Kettle Volume: 5.3

Original Gravity: 1.041

Fermenter Top-Up:

Fermenter Volume: 5.3

Final Gravity:

Bottling Volume:

### Recipe Notes

Single Mash and Single Hop exBEERiment

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



9 EBC