



# Brewer's Friend

<http://www.brewersfriend.com>

## Brew Day Sheet for All Grain Beer Recipes

Brewer: Bert Timmerman  
Brew Date: September 6, 2020  
Batch Size: 5 L Boil Time: 60 min.

Recipe Name: 03 SMaSH Godiva  
Beer Type: 12A British Golden Ale  
Batch #: 3 Exp. Efficiency: 70 %

### Grains & Ingredients -

Type	Amount
<u>Pale Malt, Maris Otter</u>	<u>1100 gram</u>

### Mash Schedule -

Name / Infusion Amount	Temp	Time
<u>3.3 L mash water</u>	<u>73.3 C</u>	<u>60 min.</u>
<u>4.0 L sparge water</u>	<u>72 C</u>	<u>0 min.</u>
<u>2.5 L Top-up water</u>	<u>20 C</u>	

Mash Calculator: [www.brewersfriend.com/mash](http://www.brewersfriend.com/mash)

### Water Mineral / pH Adjustments -

Mash: 0.47 ml CaCl2 33 %, 0.1 g MgSO4,  
1.2 ml Lactic acid 80 %

### Hops -

Type	Amount	AA	Boil Time
<u>Godiva</u>	<u>5 gram</u>	<u>18.6 IBU</u>	<u>60 min.</u>
<u>Godiva</u>	<u>4 gram</u>	<u>11.4 IBU</u>	<u>30 min.</u>
<u>Godiva</u>	<u>4 gram</u>	<u>7.4 IBU</u>	<u>15 min.</u>

### Yeast -

Type	<u>Lallemand Nottingham</u>
Avg Attenuation	<u>High</u>
Optimum Temperature	<u>15.0 - 23.8 C</u>
Starter:	<u>No</u>

*Data on yeast can be found at:*

[www.brewersfriend.com/yeast](http://www.brewersfriend.com/yeast)

### Batch Vital Statistics -

Expected Original Gravity	<u>1.047</u>
Expected Final Gravity	<u>1.011</u>
Expected Alcohol By Volume	<u>4.6 %</u>
IBUs (bitterness)	<u>36</u>
SRM (color)	<u>8.7 EBC</u>
Brew house Efficiency	<u>71.8 %</u>
Carbonation Level	<u>2.4 %</u>

For calculators: [www.brewersfriend.com/stats](http://www.brewersfriend.com/stats)

### Cost -

	\$
Grains	<u>GBP 2.00</u>
Hops	<u>GBP 0.46</u>
Yeast	<u>GBP 1.75</u>
Other	<u>GBP 0.12</u>
Total:	<u>GBP 4.32</u>

### Notes -

30 g Sugar for Carbonation.

### Hydrometer Readings - @ 60 F / 15.5 C

	Date	Gravity
Pre-Boil	<u>06-09-2020</u>	<u>1.028</u>
After-Boil	<u>06-09-2020</u>	<u>1.041</u>
Racked		
Final		

Recipe Builder: [www.brewersfriend.com/homebrew](http://www.brewersfriend.com/homebrew)