

## 07 SMASH Si mcoe - 6%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 39 (Tinseth)  
 BU/GU : 0.69  
 Colour : 10 EBC  
 Carbonation : 2.4 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.041  
 Original Gravity : 1.054  
 Total Gravity : 1.056  
 Final Gravity : 1.010

Fermentables (1.33 kg)

1.325 kg - Maris Otter Pale Ale Malt 5.9 EBC...  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-00-036  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

Hops (30 g)

30 min - 5 g - Si mcoe (T90) - 13.3% (25 IBU)  
 ^ The Malt Miller (UK) HOP-05-004  
 5 min - 5 g - Si mcoe (T90) - 13.3% (9 IBU)  
 ^ The Malt Miller (UK) HOP-05-004

Hop Stand

10 min hopstand @ 80 °C  
 10 min - 10 g - Si mcoe (T90) - 13.3% (5 IBU)

Dry Hops

7 days - 10 g - Si mcoe (T90) - 13.3%

Miscellaneous

Mash - 1.1 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3.97 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 5.18 l - NL Spa Reine Flat Mineral W...  
 ^ AH (NL)  
 30 min - Boil - 0.15 g - Lipohop K  
 ^ The Malt Miller (UK)  
 10 min - Boil - 1 g - Irish Moss  
 ^ Brouwstore (NL)  
 10 min - Boil - 0.05 g - Servomyces  
 ^ Brouwstore (NL)  
 10 min - Boil - 1 items - Wort Chiller  
 ^ Brouwstore (NL) 057.020.20  
 Bottling - 15 items - 33 cl Steinie bottle (s...  
 ^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Fermentis Safale American US-05  
 ^ Lot # 52766 1049 269  
 ^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 3.97 L  
 Sparge Water : 5.18 L  
 Boil Time : 60 min  
 Total Water : 9.15 L



10 EBC

Brewhouse Efficiency: 71.8%

Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
 73.3 °C - Strike Temp  
 67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
 20 °C - 10 days - Primary  
 23 °C - 4 days - Diacetyl rest  
 20 °C - 45 days - Conditioning

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

# 07 SMASH Simcoe

  
[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).  
No minerals added (Ca = 5, Mg = 2, Na = 3, Cl = 5, SO4 = 4, HCO3 = 17).