

05 SMaSH Centennial - 5.4%

American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 37 (Tinseth)
 BU/GU : 0.73
 Colour : 9 EBC
 Carbonation : 2.5 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.049
 Total Gravity : 1.051
 Final Gravity : 1.010

Fermentables (1.2 kg)

1.2 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...
 ^ Lot # 67-200827-161058-155815-1/1
 ^ The Malt Miller (UK) MAL-00-036
 32 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (20 g)

20 min - 5 g - Centennial - 9% (15 IBU)
 ^ Worchester Hop Shop (UK)
 10 min - 5 g - Centennial - 9% (11 IBU)
 ^ Worchester Hop Shop (UK)
 5 min - 5 g - Centennial - 9% (8 IBU)
 ^ Worchester Hop Shop (UK)

Hop Stand

30 min hopstand @ 80 °C
 30 min - 5 g - Centennial - 9% (4 IBU)

Miscellaneous

Mash - 0.82 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Mash - 3 items - pH paper strips 5.2 - 6.8
 ^ Lot # 20200422/1
 ^ Brouwstore (NL) 013.075.7
 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 - 0.05 g - Lallemand Servomyces
 ^ Lot # 154001112904ABV
 ^ Brouwstore (NL) 050.620.4
 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 - Lallemand (LalBrew) New England
 ^ Lot # 41305910897711V
 ^ The Malt Miller (UK) YEA-02-044

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



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

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 - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (Pa...
 Ca 41 Mg 18 Na 67 Cl 71 SO 79

SO/Cl ratio: 1.1
 Mash pH: 5.4

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/>).