

## 06 SMaSH - Citra - 6%

### American Pale Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 40 (Tinseth)  
 Colour : 10 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.041  
 Post-Boil Gravity : 1.053  
 Original Gravity : 1.055  
 Final Gravity : 1.009

### Fermentables (1.33 kg)

1.3 kg - Maris Otter Pale Ale Malt 5.9 EBC (9...  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

### Hops (23 g)

30 min - 3 g - Citra - 13.8% (16 IBU)  
 10 min - 5 g - Citra - 13.8% (15 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 10 g - Citra - 13.8% (9 IBU)

### Dry Hops

Day 10 - 5 g - Citra - 13.8%

### Miscellaneous

Mash - 3 items - pH paper strips 5.2 - 6.8  
 Mash - 0.83 g - Epsom Salt (MgSO4)  
 Mash - 1.3 ml - Lactic Acid 80%  
 60 min - Boil - 0.15 g - Lipohop K  
 10 min - Boil - 1 g - Irish Moss  
 10 min - Boil - 0.05 g - Lallemand Servomyces  
 10 min - Boil - 1 items - Wort Chiller  
 Bottling - 15 items - 33 cl Steinie bottle (s...

### Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.9 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.23 L  
 Total Water : 9.13 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



10 EBC

### 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: 5.46

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Steeped and strained hops for dry hopping added at bottling (day 10 of fermentation).  
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).