

## 19 SMaSH Mosaic - 4.6%

### American Wheat Beer

Author: The Thirsty Otter

Type: All Grain

IBU : 22 (Tinseth)  
 BU/GU : 0.51  
 Colour : 6 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.007

### Fermentables (990 g)

990 g - Wheat Malt 4 EBC (100%)  
 ^ Lot # 694-201130-111430-176081-1/1  
 ^ The Malt Miller (UK) MAL-04-004  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (25 g)

20 min - 2 g - Mosaic (T90) - 11.8% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-012  
 10 min - 3 g - Mosaic (T90) - 11.8% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-012

### Hop Stand

20 min hopstand @ 75 °C  
 20 min 75 °C - 10 g - Mosaic (T90) - 11.8% (6...)

### Dry Hops

5 days - 10 g - Mosaic (T90) - 11.8%

### Miscellaneous

Mash - 3.6 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.77 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.19 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.53 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Sparge - 5.43 l - NL Spa Reine Flat Mineral W...  
 ^ AH (NL)  
 60 min - Boil - 0.15 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 0.05 g - Lallemend 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...

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

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

Mash Water : 2.97 L  
 Sparge Water : 5.86 L  
 Boil Time : 60 min  
 Total Water : 8.83 L



6 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

01 Ale + DR + Conditioning  
 20 °C - 10 days - Primary  
 23 °C - 4 days - Diacetyl rest  
 20 °C - 14 days - Carbonation  
 20 °C - 28 days - Conditioning

### Water Profile

NL Spa Reine Flat Mineral Water (www.ah.nl) (...  
 Ca 56 Mg 15 Na 46 Cl 77 SO 153

SO/Cl ratio: 2  
 Mash pH: 5.27  
 Sparge pH: 6

### 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

Target: ABV = 5.7 %, IBU = 36, EBC = 9.

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