

## 03 SMaSH Godiva - 4.7%

### British Golden Ale

Author: My Plonk Beer

Type: All Grain

IBU : 36 (Tinseth)  
 Colour : 9 EBC  
 Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.034  
 Post-Boil Gravity : 1.045  
 Original Gravity : 1.047  
 Final Gravity : 1.011

### Fermentables (1.13 kg)

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

### Hops (13 g)

60 min - 5 g - Godiva - 7.52% (18 IBU)  
 30 min - 4 g - Godiva - 7.52% (11 IBU)  
 15 min - 4 g - Godiva - 7.52% (7 IBU)

### Miscellaneous

Mash - 0.47 ml - Calcium Chloride (CaCl2) 33...  
 Mash - 0.1 g - Epsom Salt (MgSO4)  
 Mash - 1.2 ml - Lactic Acid 80% 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 - Lallemand (LalBrew) Nottingham Yeast

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

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

Mash Water : 3.3 L  
 Sparge Water : 4 L

Boil Time : 60 min  
 Top-Up Water : 1.64 L  
 Total Water : 8.94 L

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%



9 EBC

### Mash Profile

BP 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) (En...  
 Ca 47 Mg 10 Na 67 Cl 11 SO 48

SO/Cl ratio: 4.4  
 Mash pH: 5.42

### 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

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