

04 SMaSH Fuggle - 4.5%

Best Bitter

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Type: All Grain

IBU : 31 (Tinseth)
Color : 9 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Post-Boil Gravity: 1.044
Original Gravity : 1.046
Final Gravity : 1.012

Fermentables (1.02 kg)

1 kg - Pale Malt, Maris Otter 5.9 EBC (98.5%)
15 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (16 g)

60 min - 8 g - Fuggle - 4.5% (19 IBU)
30 min - 4 g - Fuggle - 4.5% (7 IBU)
15 min - 4 g - Fuggle - 4.5% (5 IBU)

Miscellaneous

Mash - 0.05 g - Calcium Chloride (CaCl2)
Mash - 0.03 g - Epsom Salt (MgSO4)
Mash - 0.06 g - Gypsum (CaSO4)
Sparge - 0.1 g - Calcium Chloride (CaCl2)
Sparge - 0.05 g - Epsom Salt (MgSO4)
Sparge - 0.12 g - Gypsum (CaSO4)

Yeast

0.2 pkg - Mangrove Jack's Empire Ale Yeast M15

01 Brouwpunt 5L (60min)

Batch Size : 5 L
Boil Size : 6.61 L
Post-Boil V.: 5.31 L

Mash Water : 3.1 L
Sparge Water: 4.47 L
Boil Time : 60 min
Total Water : 7.57 L

Brewhouse Efficiency: 70%
Mash Efficiency : 71.4%

Mash Profile

High fermentability
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 50 Mg 10 Na 67 Cl 8 SO 59

SO/Cl ratio: 7.7
Mash pH : 5.83

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

Changed the grain bill to match the style.
Scaled down from 23 L to 5 L and lowered the ma
lt amount to get the ABV within range.



9 EBC