

## SMaSH Lemondrop DIPA - 8.3%

### Double IPA

Author: Solbo

Type: All Grain

IBU : 83 (Tinseth)  
 BU/GU : 1.07  
 Colour : 13 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.059  
 Original Gravity : 1.077  
 Final Gravity : 1.014

### Fermentables (1.9 kg)

1.9 kg - Maris Otter Pale Ale Malt 5.9 EBC (1...  
 ^ Brouwstore (NL)

### Hops (107.3 g)

30 min - 42.9 g - Lemondrop - 5.2% (74 IBU)  
 ^ The Homebrew Company (UK)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min 80 °C - 32.2 g - Lemondrop - 5.2% (10...

### Dry Hops

4 days - 32.2 g - Lemondrop - 5.2%

### Miscellaneous

Mash - 0.86 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.55 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.53 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.28 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.38 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 1.1 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 - 0.18 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 - 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 : 5.7 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Total Water : 9.7 L



13 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

High fermentability  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 93 Mg 15 Na 49 Cl 50 SO 250

SO/Cl ratio: 5  
 Mash pH: 5.39  
 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:

# SMaSH Lemondrop DIPA

## Recipe Notes

Original name: "Lemondrop SMaSH DIPA"