

First Gold Belgian Smash - 4.3%

Belgian Pale Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.61
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.010

Fermentables (1.05 kg)

1.053 kg - Maris Otter 5.5 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-038

Hops (20 g)

60 min - 3 g - First Gold (T90) - 7.5% (12 IBU)
 ^ The Malt Miller (UK) HOP-04-006
 10 min - 7 g - First Gold (T90) - 7.5% (11 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - First Gold (T90) - 7.5% (3 IBU)

Yeast

0.5 pkg - Wyeast Labs Belgian Abbey Style Ale...

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

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

Mash Water : 3.16 L
 Sparge Water : 5.73 L
 Boil Time : 60 min
 Total Water : 8.89 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °C - 60 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Target: ABV = 4.5 %, IBU = 30, EBC = ?, OG = 1.044, FG = 1.010.