

# MoMo Smash

Created: Thursday November 14th 2024

Darren Burns

Method: **BIAB** Style: **American Pale Ale** Boil Time: **60 min** Batch Size: **23 liters** (fermentor volume)

Pre Boil Size: **28.35 liters** Post Boil Size: **24.6 liters** Pre Boil Gravity: **1.041** (recipe based estimate)

Post Boil Gravity: **1.047** (recipe based estimate) Efficiency: **70%** (brew house) Source: **Darren Burns**

Calories: **190 calories** (Per 440ml) Carbs: **17.3 g** (Per 440ml)

Original Gravity: **1.047** Final Gravity: **1.009** ABV (standard): **4.9%** IBU (tinseth): **40.0** SRM (morey): **5.1** ■ Mash pH: **5.5** Cost R: **175.56**

## Fermentables

Amount	Fermentable	Cost	PPG	°L	Bill %
5 kg	Crisp Malting - Finest Maris Otter	R 35.00 / kg R 175.00	36.8	2.4	99.8%
10 g	Weyermann - Roasted Barley	R 56.00 / kg R 0.56	29.9	432	0.2%

**5.01 kg / R 175.56**

## Hops

Amount	Variety	Cost	Type	AA	Use	Time	IBU	Bill %
20 g	Yakima Valley Hops - LUPOMAX Mosaic		Pellet	17.5	Boil	10 min	15.23	13.3%
30 g	Yakima Valley Hops - LUPOMAX Mosaic		Pellet	17.5	Boil	5 min	12.56	20%
40 g	Yakima Valley Hops - LUPOMAX Mosaic		Pellet	17.5	Whirlpool at 75 °C	20 min	12.18	26.7%
60 g	Yakima Valley Hops - LUPOMAX Mosaic		Pellet	17.5	Dry Hop at 16 °C	5 days		40%

**150 g / R 0.00**

## Other Ingredients

Amount	Name	Cost	Type	Use	Time
1 g	Calcium Chloride (dihydrate)		Water Agt	Mash	1 hr.
8 g	Gypsum		Water Agt	Mash	1 hr.
2.50 ml	Lactic acid		Water Agt	Mash	1 hr.
0.50 g	Potassium Metabisulfite		Water Agt	Mash	1 hr.
2.50 g	Irish Moss		Fining	Boil	10 min.

## Yeast

### Fermentis - Safale - American Ale Yeast US-05

Amount: 1 Each Cost: Attenuation (avg): 81% Flocculation: Medium

Optimum Temp: 12 - 25 °C Starter: No

Fermentation Temp: - Pitch Rate: 0.35 (M cells / ml / ° P) 94 B cells required

## Priming

CO<sub>2</sub> Level: 2.45 Volumes

## Target Water Profile

 Light colored and hoppy

Ca<sup>+2</sup> 75 Mg<sup>+2</sup> 5 Na<sup>+</sup> 10 Cl<sup>-</sup> 50 SO<sub>4</sub><sup>-2</sup> 150 HCO<sub>3</sub><sup>-</sup> 0

## Mash Guidelines

Amount	Description	Type	Start Temp	Target Temp	Time
31.16 L		Strike	71 °C	68 °C	60 min

## Quick Water Requirements

Water	Liters
Strike water volume (equipment estimates 30.9 L)	31.1
Mash volume with grains (equipment estimates 34.2 L)	34.4
Grain absorption losses	-2.8
Pre boil volume (equipment estimates 28.1 L)	28.4
Boil off losses	-2.8
Hops absorption losses (first wort, boil, aroma)	-0.8
Post boil Volume	24.6
Kettle losses	-1
Hops absorption losses (whirlpool, hop stand)	-0.6
Volume into fermentor	23
<b>Total:</b>	<b>31.1</b>
Equipment Profile Used:	BIAB < 1.050