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BUY INGREDIENTS

Recipe Name:

Opal smash

Author/Source:

Units:

Metric - (Liters, kg, g)

Style:

18. Pale American Ale

Brew Method:

All Grain

Sub Category:

18B. American Pale Ale

Batch Size:

23

(liters) Target:

Boil Time:

75

(minutes)

Fermentor

?

Efficiency:

70

% (Brew House) ?

Est. Boil Size:

30

(liters) ?

Share Recipe:



(Your recipe will be

Auto Save

Recipe:



(Every 60 seconds)

Original Gravity:
1.048

Final Gravity:
1.009

ABV:
5.13%

IBU:
36.19

SRM:
4.21

Color & Style:



MORE...

Goal

Inventory

Fermentables

5 kg

United Kingdom - Pale 2-Row



100 %

PPG: 38

Lovibond: 2.5

OG: 48.26

Late Addition

Total: **5** kg

DP: **90** (Min: 30+) ?

Add

Add Custom

Inventory Filter

Sort

?

Mash Guidelines

Starting Mash Thickness: 3 L/kg

Temp: 0 C

Time: 60 min

Amount: 0.0

L



Type: Desc:

Total: **0** L

Add ?

Inventory

Yeast

Yeast Brand Filter:

Yeast Variety:

Amount:

Inventory Filter

Fermentation Temp: C

Pitch Rate: (*million cells / ml / ° P*)

Optimum Temp: 12.2 - 25 C
 Flocculation: Medium
 Avg Attenuation: 81%
 Alcohol Tolerance: 9.5%

[Yeast Pitch Rate and Starter Calculator](#) Sort Yeast List By ID

?

Starter
 Custom Attenuation
 Custom / 2nd Yeast:

Inventory

Hops

Amount: g Hop: AA: x

Time: min. Type: Use:

Scale Util: % Start Temp: C

IBUs: 24.98 Util: 0.295 AAUs: 6.9

Amount: g Hop: AA: x

Time: min. Type: Use:

Scale Util: % Start Temp: C
 IBUs: 8 Util: 0.142 AAUs: 4.6

Amount: g Hop: AA: x

Time: min. Type: Use:

Scale Util: % Start Temp: C
 IBUs: 3.21 Util: 0.057 AAUs: 4.6

Amount: g Hop: AA: x

Time: min. Type: Use:

Scale Util: % Start Temp: C
 IBUs: - Util: - AAUs: -

Total: **100** g
 Add Sort Hops ?

Inventory

Other Ingredients

Name: Amount: x

Time: min. Type: Use:

Add Sort Others ?

Priming Method: Amount: CO₂ Level: vols

**Add salts and acids to raise or lower the mash pH.
 You can also link the water calculator below to pull these in.**

Water Chemistry

Target Water Profile: [My Water Profiles](#)

Almere (pompstation Harderbroek) ▼

Target Ion Levels (ppm or mg/L):

Ca^{+2}	Mg^{+2}	Na^{+}	Cl^{-}	SO_4^{-2}	HCO_3^{-}
26	2	7	7	9	86

Water Notes:

Describe the target water and any special treatments. ?

Add Photos

Upload File from your Computer

Browse...

No file selected.

Browse...

No file selected.

Browse...

No file selected.

Browse...

No file selected.

Browse...

No file selected.

Upload

Description / Notes

Provide a description of the beer and notes about the recipe such as other ingredients, fermentation duration and temperature, and any special methods used.

Award Winning *Explain in the notes and provide evidence.*

URL:

Starting with http:// or https://, specify a link to more information about the recipe. The URL will only be enabled if you have confirmed your email address.

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