



## Official SMASH BEER RECIPES

Single Malt and Single Hop recipes, abbreviated as “SMaSH,” use only one type of ingredient, making them simple to follow.

FOR MORE RESOURCES, VISIT:  
[HomebrewersAssociation.org/LTHD](https://HomebrewersAssociation.org/LTHD)



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## Your First SMaSH Ale

Your First SMaSH Ale was developed by homebrewer Dan Jablow for intermediate brewers and leaves the decision-making up to you! Depending on your selection of malt, hop, and yeast, Your First SMaSH Ale will take on different stylistic character. Visit the AHA Forum for suggestions!

**Yield:** 1 US gal. (3.8 L)

**Original Gravity:** 1.055–1.065

**Final Gravity:** varies with yeast selection

**ABV:** varies with yeast selection

**IBU:** varies with hop selection

**SRM:** 4–10 (depending on malt selection)

### INGREDIENTS

If these specific malts/hops/yeasts aren't available, substitutes are readily available. Your local homebrew shop can point you in the right direction!

#### Malts

2.25 lb. (1.02 kg) milled base malt of your choice

#### Hops

0.5 oz. (14 g) any hop of your choice @ 60 min

0.25 oz. (7 g) the same hop @ 15 min

0.25 oz. (7 g) the same hop @ 0 min

#### Yeast

Any variety of yeast will work. Recommend starting with a dry yeast, as it is easy to measure the amount required for a 1-gallon batch. Fermentis and Lallemend both make excellent dry yeasts in 11-gram packets, enough to brew a typical 5-gallon batch. This recipe is for a single gallon, and only one-fifth of the packet or 2.2 grams is needed; measure with a kitchen scale. Tightly package up any remaining yeast and store in the refrigerator for future use.

#### Water

1 gal. (3.8 L) for mashing

0.75 gal (2.8 L) for sparging

### DIRECTIONS

Heat 1 gal. (3.8 L) water to 160°F (71°C). Add the milled malt and mash at 147–150°F (64–66°C) for 60 minutes. After 60 minutes, increase the temperature of the mash to 170°F (77°C) and hold 10 minutes for mash out.

While mashing out, heat 0.75 gallon of water to 170°F (77°C) in a separate pot. Set a large mesh strainer over a third pot, 12 qt. Cambro, or other large vessel and pour the mash through the strainer to separate the wort out from the spent grains. Slowly pour the sparge water over the spent grain until you've collected about 5.5–6 qt. (5.2–5.7 L) of wort.

Pour the wort into a pot and bring to a boil. Watch closely, as boil-overs can happen. Add the 60-minute hop addition once the wort comes to a boil. With 15 minutes remaining, add the second hop addition, and at the end of the hour-long boil, add the final hop addition.

Chill the wort down to the recommended yeast-pitching temperature by placing the entire pot into an ice bath in you're the sink. When the wort has reached the appropriate temperature for yeast pitching, transfer it to a clean, sanitized fermentation vessel. Make sure that anything that touches the wort from this point on is sanitized.

Add the yeast to the wort, close the fermentation vessel, and shake it vigorously on and off for about 45 seconds to create it. Run a blow-off tube from the fermenter to a jar or a small pot filled with sanitizer. This will prevent air from entering the soon-to-be beer but will all CO<sub>2</sub> to escape.

Within 12–24 hours there will be a decent amount of bubbling that will quiet down after about 3–4 days. Once this happens you can replace the blow-off tube with an airlock. Two weeks later, fermentation will be complete and you can package your beer in bottles or a keg.



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## SMaSH Sensory Blonde Ale

SMaSH Sensory Blonde Ale was developed by Jason Chalifour to achieve a satisfactory blonde-style ale while using only the bare necessities. The result is a three-ingredient recipe that anyone can brew at home!

**Yield:** 1 US gal. (4 L)  
**Original Gravity:** 1.046  
**Final Gravity:** 1.010  
**ABV:** 4.7%  
**IBU:** 25  
**Efficiency:** 70%

### INGREDIENTS

#### Malts

- 2 lb. (907 g) base malt of your choice

#### Hops

- 0.15 oz. (4 g) Cluster, 7.8% a.a. @ 60 min

#### Yeast

- 1/2 sachet (5.5 g) Fermentis SafAle US-05

### DIRECTIONS

Mash at 152°F (67°C) for 60 minutes. Use the same base malt in each batch, but use different hops, specialty malts, or different yeasts. Use 1.2 lb. of dry malt extract in place of base malt for an all-extract version.