

Light Pale Ale - 4.2%

British Golden Ale

Author: GHW@homebrewinguk.com

Type: All Grain

IBU : 36 (Tinseth)  
BU/GU : 0.85  
Colour : 9 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.042  
Final Gravity : 1.010

Fermentables (1.09 kg)

937 g - Maris Otter Malt 6 EBC (86.3%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
112 g - Chateau Munich Light 13 EBC (10.3%)  
^ Brouwmaatje (NL) BM-BL.051.614.1/1  
37 g - Caramalt 29.5 EBC (3.4%)  
^ The Malt Miller (UK) MAL-01-014

Hops (18 g)

60 min - 3.2 g - Belma - 9.8% (17 IBU)  
10 min - 3.7 g - Belma - 9.8% (9 IBU)  
10 min - 3.7 g - Huell Melon - 7.2% (6 IBU)

Hop Stand

20 min hopstand @ 80 °C  
20 min - 3.7 g - Belma - 9.8% (3 IBU)  
20 min - 3.7 g - Huell Melon - 7.2% (2 IBU)

Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.63 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.18 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 2.31 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Wyeast Labs London Ale III 1318

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.26 L  
Sparge Water : 5.66 L  
Boil Time : 60 min  
Total Water : 8.92 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
71 °C - Strike Temp  
65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning  
20 °C - 10 days - Primary  
21 °C - 4 days - Diacetyl rest  
20 °C - 14 days - Carbonation  
20 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7  
Mash pH: 5.38  
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:

Recipe Notes

Target: ABV = 4.7 %, IBU = 31, OG = 1.041, FG = 1.008.