Sinners Brewery - Lushingtons (clone) - 4.2%

British Golden Ale
Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU	: 34 (Tinseth)
BU/GU	: 0.86
Colour	: 8 EBC
Carbonation	: 2 CO2-vol

Pre-Boil Gravity	: 1.030
Original Gravity	: 1.039
Final Gravity	: 1.007

Fermentables (1.01 kg)
959 g - Maris Otter Malt 6 EBC (95%)
^ Lot # 2500001777621 (12.05.2023)
^ Brouwmaatje (NL) BM-BL.051.513.2/1
51 g - Torrified Wheat 3.8 EBC (5.1%)
^ Van Der Kooij Jubbega (NL) 264222

Hops (46.7 g)
40 min - 6.7 g - Belma - 11% (34 IBU)

Dry Hops
4 days - 20 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
4 days - 20 g - Willamette (Whole) - 5%
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Miscellaneous
Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.38 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
0.3 pkg - Lallemand (LalBrew) Verdant IPA

01 Brouwpunt 5L (60min) (rev 4)
Batch Size	: 5.6 L
Boil Size	: 7.76 L
Post-Boil Vol	: 5.96 L

Mash Water	: 3.03 L
Sparge Water	: 5.82 L
Boil Time	: 60 min
Total Water	: 8.85 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
18 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3
Mash pH: 5.4
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:

8 EBC