

The Queen is Dead Hoppy - 4.6%

British Golden Ale

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Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.65
Colour : 10 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.012

Fermentables (1.2 kg)

665 g - Albino Whale - Extra Pale Ale Malt 3....
^ <https://paulsmalt.co.uk/product/albino-whal...>
284 g - Pilsner 3.5 EBC (23.8%)
^ The Malt Miller (UK) MAL-00-074
159 g - Wheat Malt 3.9 EBC (13.3%)
53 g - Oats, Malted 2 EBC (4.4%)
34 g - Extra Light Crystal Malt 100 EBC (2.9%)
^ The Malt Miller (UK) MAL-01-031

Hops (15 g)

60 min - 5.7 g - Admiral (T90) - 10% (29 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 9.3 g - Green Bullet - 5% (2 IBU)

Miscellaneous

Mash - 0.65 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.63 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.19 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.34 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Lallemend (LalBrew) Windsor Yeast

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

Batch Size : 5.6 L
Boil Size : 7.76 L
Post-Boil Vol : 5.96 L

Mash Water : 3.59 L
Sparge Water : 5.44 L
Boil Time : 60 min
Total Water : 9.03 L



10 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7
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:

Recipe Notes

Target: ABV = 4.8 %, IBU = ?, EBC = 9, OG = 1.047, FG = 1.012.