

## Young's Ordinary (2006) - 3.5%

### British Golden Ale

Author: Ron Pattinson

Type: All Grain

IBU : 20 (Tinseth)  
BU/GU : 0.52  
Colour : 9 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028  
Original Gravity : 1.038  
Final Gravity : 1.011

### Fermentables (942 g)

886 g - Pale Ale Malt 5.5 EBC (94.1%)  
^ The Malt Miller (UK) MAL-00-042  
56 g - Crystal 20L 52 EBC (5.9%)

### Hops (8.1 g)

75 min - 4.7 g - Fuggle (Whole) - 5% (12 IBU)  
^ Worcester Hop Shop (UK)  
30 min - 3.4 g - Goldings - 5.6% (8 IBU)  
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)

### Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.25 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.19 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.37 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.45 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.3 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Wyeast Labs London ESB Ale 1968

### 01 Brouwpunt 5L (75min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.21 L  
Post-Boil Vol : 5.96 L

Mash Water : 2.83 L  
Sparge Water : 6.4 L  
Boil Time : 75 min  
Total Water : 9.23 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
72.8 °C - Strike Temp  
66.6 °C - 60 min - Temperature  
73.8 °C - 10 min - Mash out

### 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 58 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3  
Mash pH: 5.36  
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 = 3.9%, IBU = 17.5, EBC = 8.9, OG = 1.036, FG = 1.0065.

Pitch yeast @ 18.3 C.