

St Austell - Tribute (clone) v5 - 3.8%

British Golden Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 32 (Tinseth)
 BU/GU : 0.86
 Colour : 8 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.029
 Original Gravity : 1.038
 Final Gravity : 1.009

Fermentables (928 g)

733 g - Finest Maris Otter Pale Ale 5.5 EBC (...
 ^ Get 'er Brewed (NI) GEB2128
 171 g - Vienna Malt 7.8 EBC (18.4%)
 24 g - Torrefied Wheat 5 EBC (2.6%)

Hops (25.3 g)

60 min - 8 g - Fuggle (Whole) - 5% (20 IBU)
 ^ Worcester Hop Shop (UK)
 15 min - 6.3 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 11 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 - 1.19 g - Calcium Chloride (CaCl2) 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 - 1.37 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 - CrossMyLoof Midland

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

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

Mash Water : 2.78 L
 Sparge Water : 5.99 L
 Boil Time : 60 min
 Total Water : 8.77 L



8 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
 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: IBU = 35, EBC = 8.5, OG = 1.041, FG = 1.008, BU/GU = 0.86.