

Williams Brothers Brewing Co. - Good Times - 5%

British Golden Ale

Author: Williams Brothers Brewing Co.

Type: All Grain

IBU : 16 (Tinseth)
BU/GU : 0.32
Colour : 8 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.039
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.29 kg)

1.215 kg - Finest Pale Ale Golden Promise 5.5...
^ The Malt Miller (UK) MAL-00-058
75 g - Wheat Malt 4 EBC (5.8%)
^ The Malt Miller (UK) MAL-04-004

Hops (11.3 g)

30 min - 3.5 g - First Gold (T90) - 7.5% (10...
^ The Malt Miller (UK) HOP-04-006
10 min - 3.8 g - Cascade (T90) - 6.5% (5 IBU)
^ The Malt Miller (UK) HOP-05-005

Hop Stand

10 min hopstand @ 80 °C
10 min - 4 g - Nelson Sauvin (T90) - 10.7% (2...
^ The Malt Miller (UK) HOP-07-002

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.23 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 - 1.43 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
15 min - Boil - 5.6 g - Elderflowers (Dried)
15 min - Boil - 1 g - Gooseberries
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Mangrove Jack's New World Strong Al...

01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.87 L
Sparge Water : 4 L
Boil Time : 60 min
Top-Up Water : 1.25 L
Total Water : 9.12 L

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

High fermentability
71 °C - Strike Temp
65 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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: 5.39
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

Recipe Notes

Original recipe from the website of Williams Bros. (<https://www.williamsbrosbrew.com/beer/good-times>).

Williams Brothers Brewing Co. - Goo...

Recipe Notes

Target:

ABV = 5.0 %

IBU = 17

Malts: Malted Barley, Malted Wheat

Hops: First Gold, Cascade, Nelson Sauvin

Misc: Gooseberries, Elderflowers

Seen in 4.5% and 5% ABV.

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).