

Greene King - Ice Breaker (clone) - 4.5%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 37 (Tinseth)
BU/GU : 0.84
Colour : 9 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.042
Total Gravity : 1.044
Final Gravity : 1.010

Fermentables (1.08 kg)

767 g - Pale Ale Malt 5.5 EBC (71.3%)
^ The Malt Miller (UK) MAL-00-042
143 g - Carapils 4 EBC (13.3%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1
95 g - Torrified Wheat 3.8 EBC (8.8%)
^ Van Der Kooij Jubbega (NL) 264222
48 g - Amber Malt 41 EBC (4.5%)
^ Lot # 5425000394792
^ Brouwmaatje (NL) 051.035.4
23 g - Bottling - Sugar, Table (Sucrose) 2 EB...
^ Albert Heijn (NL)

Hops (26 g)

30 min - 3 g - Citra - 13.8% (17 IBU)
^ Worcester Hop Shop (UK)
30 min - 3 g - Simcoe - 12.2% (15 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Hop Stand

20 min hopstand @ 80 °C
20 min - 3 g - Citra - 13.8% (3 IBU)
^ Worcester Hop Shop (UK)
20 min - 3 g - Simcoe - 12.2% (3 IBU)
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Dry Hops

2 days - 7 g - Citra - 13.8%
^ Worcester Hop Shop (UK)
2 days - 7 g - Simcoe - 12.2%
^ Hopeye (GB) HE-50G-HOPS-SIMCOE (50 grams)

Miscellaneous

Mash - 0.17 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.06 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.17 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.32 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.25 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

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

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3.16 L
Sparge Water : 4.83 L
Boil Time : 30 min
Total Water : 7.99 L



9 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 - 8 days - Primary
21 °C - 4 days - Diacetyl rest
10 °C - 2 days - Dry hopping
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: 5.37
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:

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Recipe Notes

Target: ABV - 4.5 %.