

Ukrainian Golden Ale (20230614) - 6.3%

Ukrainian Golden Ale  
Author: Lana Svitankova | Craft Beer & Brewing

Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.33  
Colour : 10 EBC  
Carbonation : 2.5 CO<sub>2</sub>-vol

Pre-Boil Gravity : 1.053  
Original Gravity : 1.068  
Final Gravity : 1.020

Fermentables (1.72 kg)  
1.471 kg - Pilsner 2-Row 3.9 EBC (85.3%)  
170 g - Pale Wheat Malt 3 EBC (9.9%)  
^ The Malt Miller (UK) MAL-00-047  
83 g - Caramel/Crystal Malt 10L 20 EBC (4.8%)

Hops (10 g)  
60 min - 4.9 g - Magnum - 10.7% (23 IBU)  
^ The Malt Miller (UK) HOP-06-009

Dry Hops  
4 days - 5.1 g - Saaz - 3.6%  
^ Lot # T9020044SAA  
^ Brouwnaetje (NL) BMHUM420000 Humlegarden...

Miscellaneous  
Mash - 0.17 g - Baking Soda (NaHCO<sub>3</sub>)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 3.06 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.22 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.39 g - Epsom Salt (MgSO<sub>4</sub>)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.69 g - Gypsum (CaSO<sub>4</sub>)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 1.1 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Boil - 2 g - Coriander Seed (crushed)  
^ The Malt Miller (UK)

Yeast  
0.3 pkg - Fermentis SafBrew Ale S-33  
^ The Malt Miller (UK) YEA-02-028

01 Brouwpunt 5L (60min) (rev 4)  
Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L

Mash Water : 5.17 L  
Sparge Water : 4.37 L  
Boil Time : 60 min  
Total Water : 9.54 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile  
04 High fermentability (60 min)  
71 °C - Strike Temp  
65 °C - 40 min - Temperature  
72 °C - 20 min - Temperature  
77 °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 60 Mg 6 Na 17 Cl 87 SO 60 HCO 30

SO/Cl ratio: 0.7  
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:



10 EBC

Recipe Notes

Target: ABV = 6.8 % IBU = 23, OG = 1.076, FG = 1.024.

YEAST

# Ukrainian Golden Ale (20230614)

[www.brewfather.app](https://web.brewfather.app)

## Recipe Notes

Low attenuating British-style strain, such as Fermentis SafAle S-33, Lalienand Windsor, or similar

### DIRECTIONS

Mill the grains and mash at 149°F (65°C) for 40 minutes; raise to 162°F (72°C) and rest for 20 minutes; then raise the temperature to 172°F (78°C), rest 10 minutes, and mash out. Recirculate until the runnings are clear, then run off into the kettle, sparging and topping up as necessary to get about 6 gallons (23 liters) of wort, depending on your evaporation rate. Boil for 60 minutes, adding hops according to the schedule; at flameout, add the coriander seeds in a small mesh bag. Chill to 65°F (18°C) and pitch the yeast. (If using liquid yeast, aerate the wort.) Ferment at 65°F (18°C) until Day 3, then raise to 68°F (20°C). Once fermentation is almost complete, add the dry hops. Once fermentation is complete and gravity has stabilized, crash to 32°F (0°C) and condition for 14 days. Package and carbonate to 2.5 volumes; if bottle-conditioning, store at room temperature for 2 weeks, then refrigerate and enjoy.

### BREWER'S NOTES

Malt: If you are going for a lower-ABV version, you can replace some or all of the pilsner malt with pale ale malt. You could also increase the crystal malt for more residual sweetness.

Coriander: Many Ukrainian brewers add the freshly crushed seeds either at flameout or in the whirlpool, at amounts that vary from 0.1 to 1 gram per liter, depending on the seeds and individual preference. Coriander pairs nicely with citrus-forward hops in the whirlpool or at dry hop. The addition of coriander is optional, so feel free to experiment with your favorite spices or hops.

Yeast: We leave that extra body and sweetness in the finished beer by using a lower-attenuating British ale strain—one that doesn't metabolize maltotriose. In lighter versions, a neutral American ale strain can also work.

Water profile: We also promote that body with our water profile, by favoring chloride over sulfate (roughly 90:60 ppm).