

## Landlord - 4.1%

### British Golden Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 33 (Tinseth)  
 BU/GU : 0.81  
 Colour : 17 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Final Gravity : 1.010

### Fermentables (1.02 kg)

975 g - Maris Otter 5.5 EBC (95.9%)  
 ^ The Malt Miller (UK) MAL-00-038  
 30 g - Torrified Wheat 3.9 EBC (3%)  
 ^ The Malt Miller (UK) MAL-03-006  
 12 g - 30 min - Steep - Roasted Barley 1300 E...  
 ^ The Malt Miller (UK) MAL-02-007

### Hops (21.6 g)

60 min - 8 g - East Kent Goldings - 5.4% (23...  
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...  
 15 min - 7.7 g - Fuggles - 4.5% (10 IBU)  
 ^ The Malt Miller (UK) HOP-04-002

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 5.9 g - Styrian Golding (Savinja Gol...  
 ^ The Malt Miller (UK) HOP-02-013

### Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 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 - 1.38 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 : 2.93 L  
 Sparge Water : 5.89 L  
 Boil Time : 60 min  
 Total Water : 8.82 L



17 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: 5.38  
 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 = 4.2 ... 4.3 %, OG = 1.042.