

noname (20250410) - 3.9%

British Golden Ale

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Type: All Grain

IBU : 34 (Tinseth)
BU/GU : 0.84
Colour : 8 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.040
Final Gravity : 1.010

Fermentables (991 g)

939 g - Maris Otter 5.5 EBC (94.8%)
^ The Malt Miller (UK) MAL-00-038
36 g - Munich Malt 24 EBC (3.6%)
^ The Malt Miller (UK) MAL-00-027
16 g - CaraGold 12 EBC (1.6%)
^ The Malt Miller (UK) MAL-01-000

Hops (26.9 g)

30 min - 6.7 g - Progress (Whole) - 5% (13 IBU)
^ The Malt Miller (UK) HOP-04-027
30 min - 2.6 g - Pilgrim - 11.5% (12 IBU)
10 min - 5.6 g - Progress (Whole) - 5% (5 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 4 g - Boadicea (T90) - 8% (1 IBU)
^ The Malt Miller (UK) HOP-04-007
10 min - 4 g - Pilgrim - 11.5% (2 IBU)
10 min - 4 g - Progress (Whole) - 5% (1 IBU)

Miscellaneous

Mash - 0.18 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.08 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.16 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.32 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.24 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 PIA

01 Brouwpunt 5L (30min) (rev 4)

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

Mash Water : 2.97 L
Sparge Water : 4.96 L
Boil Time : 30 min
Total Water : 7.93 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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 33

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:

Recipe Notes

Target: ABV = 4 %, OG = 1.040, FG = 1.010.