

Beavertown - Neck Oil (clone) - 4.3%

British Golden Ale

Author: Pig Den Brewing

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.76
Colour : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.042
Final Gravity : 1.009

Fermentables (1.06 kg)

960 g - American Ale Malt 5 EBC (91%)
95 g - Caramel Pils 5 EBC (9%)

Hops (43.1 g)

First Wort 60 - 1.7 g - Centennial - 7.8% (8...
30 min - 1.3 g - Centennial - 7.8% (4 IBU)

Hop Stand

30 min hopstand @ 80 °C
30 min 80 °C - 2.7 g - Amarillo - 8.8% (2 IBU)
30 min 80 °C - 2.7 g - Centennial - 7.8% (2 IBU)
30 min 80 °C - 2.7 g - Columbus (Tomahawk) - ...
30 min 80 °C - 2.7 g - Galaxy - 15.8% (4 IBU)
30 min 80 °C - 2.7 g - Mosaic - 11.3% (3 IBU)
30 min 80 °C - 2.7 g - Simcoe - 12.9% (3 IBU)
30 min 80 °C - 2.7 g - Vic Secret - 19.6% (4...

Dry Hops

3 days - 5.3 g - Amarillo - 8.8%
3 days - 5.3 g - Galaxy - 15.8%
3 days - 5.3 g - Mosaic - 11.3%
3 days - 5.3 g - Simcoe - 12.9%

Miscellaneous

Mash - 0.98 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.32 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.44 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 3.51 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
10 min - Boil - 0.112 g - NBS Yeast Nutrient

Yeast

0.3 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.17 L
Sparge Water : 5.72 L
Boil Time : 60 min
Total Water : 8.89 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

Session IPA
74.4 °C - Strike Temp
68 °C - 60 min - Mash In
76 °C - 10 min - Mash Out

Fermentation Profile

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 110 Mg 18 Na 17 Cl 50 SO 287 HCO 17

SO/Cl ratio: 5.7
Mash pH: 5.23
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

Recipe inspired by cutters choice homebrew version with some tweaks of my own