

St Austell - Tribute (clone) v4 - 4.3%

British Golden Ale

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Type: All Grain

IBU : 18 (Tinseth)
BU/GU : 0.44
Colour : 9 EBC
Carbonation : 2.2 CO2-vol

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

Fermentables (1.06 kg)

865 g - Extra Pale Maris Otter 3.1 EBC (82%)
^ The Malt Miller (UK) MAL-00-040
190 g - Munich Malt 24 EBC (18%)
^ The Malt Miller (UK) MAL-00-027

Hops (48.2 g)

60 min - 1.9 g - Fuggles - 4.5% (5 IBU)
^ The Malt Miller (UK) HOP-04-002
15 min - 3.9 g - Fuggles - 4.5% (5 IBU)
^ The Malt Miller (UK) HOP-04-002
0 min - 1.5 g - Celeia (Styrian Goldings) (T9...
^ The Malt Miller (UK) HOP-06-004
0 min - 1.2 g - Aurora - 8.25% (1 IBU)

Hop Stand

10 min hopstand @ 85 °C
10 min 80 °C - 24.3 g - Celeia (Styrian Goldi...
^ The Malt Miller (UK) HOP-06-004
10 min 80 °C - 12.2 g - Willamette (T90) - 5....
^ The Malt Miller (UK) HOP-05-015
10 min 90 °C - 1.7 g - Target (T90) - 7.5% (1...
^ The Malt Miller (UK) HOP-04-003
10 min 90 °C - 1.5 g - Aurora - 8.25% (1 IBU)

Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.21 g - Calcium Chloride (CaCl2) 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 - 1.39 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

0.25 pkg - Wyeast Labs Ringwood Ale 1187
^ Brouwmaatje (NL) BM-BL.050.160.0
0.25 pkg - Munton-Fison Munton's Gold

01 Brouwpunt 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



9 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: 5.38
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:

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Recipe Notes

Target: ABV = 4.2%, IBU = 15, OG = 1.042, FG = 1.010.