

Harlequin Pale Ale - 4.7%

British Golden Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 45 (Tinseth)
BU/GU : 0.96
Colour : 11 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.036
Original Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.17 kg)

1.026 kg - Maris Otter 5.5 EBC (87.5%)
^ The Malt Miller (UK) MAL-00-038
73 g - Chateau Biscuit 50 EBC (6.2%)
49 g - Flaked Torrified Maize 1.3 EBC (4.2%)
^ Get 'er Brewed (NI) GEB2153
24 g - Carapils 4 EBC (2.1%)
^ The Malt Miller (UK) MAL-01-016

Hops (21.2 g)

60 min - 6.6 g - Olicana (T90) - 6.8% (23 IBU)
^ The Malt Miller (GB) HOP-04-008
15 min - 6.1 g - Harlequin (T90) - 10.4% (17...
^ The Malt Miller (UK) HOP-04-028

Hop Stand

20 min hopstand @ 80 °C
20 min - 8.5 g - Harlequin (T90) - 10.4% (6 IBU)
^ The Malt Miller (UK) HOP-04-028

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.08 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.04 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.58 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.58 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - Lallemmand (LalBrew) Verdant IPA
^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 3.52 L
Sparge Water : 5.49 L
Boil Time : 60 min
Total Water : 9.01 L



11 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
22 °C - 10 days - Primary
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 21 Mg 8 Na 6 Cl 10 SO 65 HCO 21

SO/Cl ratio: 6.8
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: