

Two Pints and a Packet of Hops (Godiva and Progress) - 4.2%

British Golden Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 31 (Tinseth)
BU/GU : 0.76
Colour : 8 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.030
Original Gravity : 1.039
Total Gravity : 1.041
Final Gravity : 1.009

Fermentables (1 kg)
1 kg - Maris Otter Malt 6 EBC (100%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (29.2 g)
30 min - 6 g - Godiva (Whole) - 7.52% (17 IBU)
^ Worchester Hop Shop (UK)
15 min - 6 g - Godiva (Whole) - 7.52% (12 IBU)
^ Worchester Hop Shop (UK)

Hop Stand
15 min hopstand @ 80 °C
15 min - 6 g - Godiva (Whole) - 7.52% (2 IBU)
^ Worchester Hop Shop (UK)

Dry Hops
7 days - 11.2 g - Progress - 7.6%
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

Miscellaneous
Mash - 3 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Mash - 0.12 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.78 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.76 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.18 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.52 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...
^ AH (NL)
60 min - Boil - 0.15 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 1 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1
10 min - Boil - 1 items - Wort Chiller

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 L
Sparge Water : 5.84 L
Boil Time : 60 min
Total Water : 8.84 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
BP One Step Mash (60 min)
68.7 °C - Strike Temp
63 °C - 60 min - Temperature

Fermentation Profile
Ale
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
17 °C - 28 days - Conditioning

Water Profile
02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 56 Mg 15 Na 41 Cl 76 SO 152 HCO 27

SO/Cl ratio: 2
Mash pH: 5.37
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

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).
v2: skipped on the bittering hops for flavour and aroma additions.