

Wye Valley HPA - 4.2%

British Golden Ale

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Type: All Grain

IBU : 21 (Tinseth)
BU/GU : 0.52
Colour : 8 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.041
Final Gravity : 1.009

Fermentables (1 kg)

903 g - Maris Otter Pale Ale Malt 5.9 EBC (90...
^ The Malt Miller (UK) MAL-00-036
98 g - Floor Malted Wheat Malt 4 EBC (9.8%)
^ The Malt Miller (UK) MAL-00-062

Hops (12 g)

60 min - 4.7 g - Target (T90) - 7.5% (19 IBU)
^ The Malt Miller (UK) HOP-04-003
10 min - 2.4 g - Celeia (Styrian Goldings) (T...
^ The Malt Miller (UK) HOP-06-004

Hop Stand

10 min hopstand @ 80 °C
10 min - 4.9 g - Celeia (Styrian Goldings) (T...
^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 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 - 1.38 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1 g - Irish Moss
^ Brouwstore (NL) 125.249.1

Yeast

0.3 pkg - Wyeast Labs Thames Valley Ale II 1882

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



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

Ale
20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 58 Mg 6 Na 17 Cl 46 SO 107 HCO 32

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:

Recipe Notes

Target: ABV = 4.2 %, IBU = 27, EBC = ?, OG = 1.042, FG = 1.010.