

Heart of Gold Pale Ale - 4.7%

Classic English-Style Pale Ale

Author: Northern Brewster@homebrewinguk.com

Type: All Grain

IBU : 27 (Tinseth)
BU/GU : 0.57
Colour : 15 EBC
Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.048
Final Gravity : 1.012

Fermentables (1.19 kg)

745 g - Pale Ale Malt 10 EBC (62.5%)
^ Lot # 20220628
^ Brouwmaatje (NL) BM-BL.051.613.25/1
298 g - Wheat Malt 5.5 EBC (25%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
90 g - Chateau Rye 6.9 EBC (7.6%)
59 g - Aroma Malt 142 EBC (5%)
^ Brouwmaatje (NL) 051.045.3

Hops (19.9 g)

60 min - 4.4 g - Fuggle (Whole) - 5% (10 IBU)
^ Worcester Hop Shop (UK)
60 min - 4.4 g - Willamette (Whole) - 5% (10...)
^ Lot # 20220911
^ Home grown by The Thirsty Otter
15 min - 3.7 g - Willamette (Whole) - 5% (4 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter
5 min - 3.7 g - Fuggle (Whole) - 5% (2 IBU)
^ Worcester Hop Shop (UK)
5 min - 3.7 g - Willamette (Whole) - 5% (2 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

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 - 0.8 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
10 min - Boil - 1.217 g - Irish Moss
^ Lot # 4348
^ Brouwstore (NL) 125.249.1

Yeast

0.4 pkg - Lallemend (LalBrew) Nottingham Yeast
^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 3.58 L
Sparge Water : 5.44 L
Boil Time : 60 min
Total Water : 9.02 L



15 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
72.1 °C - Strike Temp
66 °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 21 Mg 8 Na 6 Cl 10 SO 65 HCO 21

SO/Cl ratio: 6.8
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:

Heart of Gold Pale Ale

Recipe Notes

Target: ABV = 4.7 %, OG = 1.046, FG = 1.010.