

South Manchester Pale Ale - 4.9%

British Golden Ale

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Type: All Grain

IBU : 43 (Tinseth)  
BU/GU : 0.92  
Colour : 15 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.022  
Original Gravity : 1.046  
Final Gravity : 1.009

Fermentables (1.05 kg)

402 g - Premium Grade Light Liquid Malt Extra...  
^ The Malt Miller (UK) EXT-01-010  
269 g - Maris Otter 5.5 EBC (25.7%)  
^ The Malt Miller (UK) MAL-00-038  
269 g - Pilsner 3.5 EBC (25.7%)  
^ The Malt Miller (UK) MAL-00-074  
53 g - Crystal Medium 175 EBC (5.1%)  
^ The malt Miller (UK) MAL-01-035  
53 g - Extra Light Crystal Malt 100 EBC (5.1%)  
^ The Malt Miller (UK) MAL-01-031

Hops (41.3 g)

30 min - 6.3 g - Columbus (T90) - 15.5% (43 IBU)  
^ The Malt Miller (UK) HOP-05-009  
0 min - 14 g - Cascade (T90) - 6.5%  
^ The Malt Miller (UK) HOP-05-005  
0 min - 7 g - Brewer's Gold (T90) - 5.2%  
^ The Malt Miller (UK) HOP-06-011  
0 min - 7 g - Pilgrim - 11.5%

Dry Hops

2 days - 7 g - Nonsuch - 5%

Miscellaneous

Mash - 0.16 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.02 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.16 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.31 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.19 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004

Yeast

0.7 pkg - Fermentis Safale American US-05  
^ The Malt Miller (UK) YEA-02-025

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 6.86 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 1.93 L  
Sparge Water : 5.67 L  
Boil Time : 30 min  
Total Water : 7.6 L



15 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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3  
Mash pH: 5.29  
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 = 5.2 %, IBU = 37, OG = 1.053.