

Refuse/Resist (Ukrainian Golden Ale) v3 - 6.2%

Ukrainian Golden Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 25 (Tinseth)
BU/GU : 0.34
Colour : 16 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.053
Original Gravity : 1.071
Total Gravity : 1.073
Final Gravity : 1.026

Fermentables (1.54 kg)
1.428 kg - Pale Ale Malt 10 EBC (92.5%)
^ Lot # 542000394730
^ Brouwmaatje (NL) BM-BL.051.613.25/1
71 g - Wheat Malt 5.5 EBC (4.6%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
45 g - Chateau Biscuit 45 EBC (2.9%)
27 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (16.9 g)
60 min - 3.5 g - Cascade (T90) - 7.5% (13 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
30 min - 3.6 g - Saaz - 3.6% (5 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...
15 min - 4.8 g - Saaz - 3.6% (4 IBU)
^ Lot # T9020044SAA
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

Hop Stand
30 min hopstand @ 80 °C
30 min - 5 g - Cascade (T90) - 7.5% (3 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous
Mash - 2.036 g - Calcium Chloride (CaCl2) 33...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.045 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.259 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.598 g - Gypsum (CaSO4)
^ Brouwmaatje (NL)
Mash - 0.536 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 4.63 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
Sparge - 4.1 l - NL Spa Reine Flat Mineral Water
^ AH (NL)
60 min - Boil - 0.134 g - Lipohop K
^ Lot # LPK110
^ The Malt Miller (UK) CH-03-013
10 min - Boil - 0.893 g - Irish Moss
^ Brouwstore (NL)
10 min - Boil - 1 items - Wort Chiller

01 Brouwpunt 5L (60min) (rev 4)
Batch Size : 5 L
Boil Size : 7.13 L
Post-Boil Vol : 5.33 L

Mash Water : 4.63 L
Sparge Water : 4.1 L
Boil Time : 60 min
Total Water : 8.73 L



Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.5%

Mash Profile
04 High fermentability (60 min)
77.8 °C - Strike Temp
71 °C - 60 min - Temperature

Fermentation Profile
01 Ale + DR + Conditioning
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
18 °C - 14 days - Carbonation
18 °C - 28 days - Conditioning

Water Profile
NL Spa Reine Flat Mineral Water (www.ah.nl) (...
Ca 54 Mg 5 Na 5 Cl 64 SO 60 HCO 17

SO/Cl ratio: 0.9
Mash pH: 5.36
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:

Refuse/Resist (Ukrainian Golden Ale...

Recipe Notes

Add aroma hops and cool over night.