

Refuse/Resist (Ukrainian Golden Ale) v2 - 6.6%

**Ukrainian Golden Ale**  
Author: The Thirsty Otter  
  
Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.32  
Colour : 16 EBC  
Carbonation : 2 CO2-vol  
  
Pre-Boil Gravity : 1.053  
Original Gravity : 1.071  
Total Gravity : 1.073  
Final Gravity : 1.023

**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 - Saaz - 3.6% (1 IBU)  
^ Lot # T9020044SAA  
^ Brouwmaatje (NL) BM-HUM.420000 Humlegarden...

**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)

**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:

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## Recipe Notes

Add aroma hops and cool over night.