

Weetwood - 4.3%

British Golden Ale

Author: Cheshire Cat@homebreinguk.com

Type: All Grain

IBU : 26 (Tinseth)
 BU/GU : 0.61
 Colour : 10 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.043
 Final Gravity : 1.010

Fermentables (1.06 kg)

970 g - Maris Otter 5.5 EBC (91.5%)
 ^ The Malt Miller (UK) MAL-00-038
 60 g - Amber Malt 50 EBC (5.7%)
 ^ The Malt Miller (UK) MAL-02-000
 30 g - Torrefied Wheat 5 EBC (2.8%)

Hops (16.2 g)

60 min - 5 g - Ernest - 5.8% (15 IBU)
 15 min - 5.6 g - Ernest - 5.8% (9 IBU)

Hop Stand

20 min hopstand @ 80 °C
 20 min - 5.6 g - Ernest - 5.8% (2 IBU)

Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.21 g - Calcium Chloride (CaCl2) 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 - 1.39 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - WHC Lab Saturated

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

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

Mash Water : 3.18 L
 Sparge Water : 5.72 L
 Boil Time : 60 min
 Total Water : 8.9 L



10 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

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 58 Mg 6 Na 17 Cl 46 SO 107 HCO 33

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 = 4.3 %, OG = 1.043.