

Jennings Brewery - Cumberland Ale (clone) - 4.2%

British Golden Ale

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Type: All Grain

IBU : 35 (Tinseth)
BU/GU : 0.84
Colour : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.041
Final Gravity : 1.009

Fermentables (990 g)

853 g - Maris Otter 5.5 EBC (86.2%)
^ The Malt Miller (UK) MAL-00-038
83 g - Torrefied Wheat 5 EBC (8.4%)
49 g - 10 min - Boil - Invert Sugar #1 23.5 E...
5 g - 30 min - Steep - Chocolate Malt 950 EBC...
^ The Malt Miller (UK) MAL-02-004

Hops (12.5 g)

60 min - 5.7 g - Fuggle (Whole) - 5% (14 IBU)
^ Worcester Hop Shop (UK)
60 min - 5.7 g - Goldings - 5.6% (17 IBU)
^ Hopeye (GB) HE-50G-HOPS-GOLDINGS (50 grams)
60 min - 1.1 g - Challenger (T90) - 6.1% (4 IBU)
^ The Malt Miller (UK) HOP-04-000

Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.13 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.62 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 1.16 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 2.28 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 - CrossMyLoof Midland

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

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

Mash Water : 2.81 L
Sparge Water : 5.97 L
Boil Time : 60 min
Total Water : 8.78 L



11 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 81 Mg 15 Na 50 Cl 75 SO 200 HCO 67

SO/Cl ratio: 2.7

Mash pH: 5.4
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 = 4.7 % (bottle) / 4 % (cask), IBU = 35, OG = 1.041.