

noname (20250125) - 4.3%

British Golden Ale

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Type: All Grain

IBU : 40 (Tinseth)
BU/GU : 0.89
Colour : 9 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.035
Original Gravity : 1.046
Final Gravity : 1.013

Fermentables (1.12 kg)

1.086 kg - Maris Otter 5.5 EBC (96.7%)
^ The Malt Miller (UK) MAL-00-038
37 g - Caramalt 29.5 EBC (3.3%)

Hops (24.9 g)

60 min - 2.5 g - Magnum - 10.7% (14 IBU)
^ The Malt Miller (UK) HOP-06-009
30 min - 7.5 g - Cascade (T90) - 7.5% (22 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

10 min hopstand @ 80 °C
10 min - 11.2 g - Cascade (T90) - 7.5% (3 IBU)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
10 min - 3.7 g - Citra - 13.8% (2 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.19 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.4 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.5 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 3.37 L
Sparge Water : 5.59 L
Boil Time : 60 min
Total Water : 8.96 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3
Mash pH: 5.37
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 = 4.2 %, IBU = 27, OG = 1.043, FG = 1.011.