

Salcombe Gold (clone) - 4.6%

British Golden Ale

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Type: All Grain

IBU : 53 (Tinseth)
BU/GU : 1.15
Colour : 8 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.037
Original Gravity : 1.046
Final Gravity : 1.011

Fermentables (1.13 kg)

1.067 kg - Pale Ale Malt 5.5 EBC (94.7%)
^ The Malt Miller (UK) MAL-00-042
60 g - Carapils 4 EBC (5.3%)
^ Brouwmaatje (NL) BM-BL.051.307.7/1

Hops (21.1 g)

45 min - 5.1 g - Admiral (T90) - 12.6% (30 IBU)
^ The Malt Miller (UK) HOP-04-011
15 min - 3.7 g - Chinook (T90) - 11.8% (13 IBU)
^ The Malt Miller (UK) HOP-05-000

Hop Stand

20 min hopstand @ 85 °C
20 min 85 °C - 9.3 g - Cascade (T90) - 7.5% (...)
^ Brouwmaatje (NL) BM-BL.053.148.3/100
20 min 85 °C - 3 g - Chinook (T90) - 11.8% (3...)
^ The Malt Miller (UK) HOP-05-000

Miscellaneous

Mash - 0.18 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.14 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.35 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.33 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

0.4 pkg - CrossMyLoof Midland

01 Brouwpunt 5L (45min) (rev 4)

Batch Size : 5.6 L
Boil Size : 7.31 L
Post-Boil Vol : 5.96 L

Mash Water : 3.38 L
Sparge Water : 5.13 L
Boil Time : 45 min
Total Water : 8.51 L



8 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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

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: OG = 1.046.