

Young's Export (2006) - 4.5%

British Golden Ale
Author: Ron Pattinson

Type: All Grain

IBU : 22 (Tinseth)
BU/GU : 0.46
Colour : 7 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.034
Original Gravity : 1.048
Final Gravity : 1.014

Fermentables (1.18 kg)
1.177 kg - Lager Malt 3.9 EBC (100%)

Hops (18 g)
80 min - 9 g - Styrian Golding (Savinja Goldi...
^ The Malt Miller (UK) HOP-02-013
15 min - 9 g - Styrian Golding (Savinja Goldi...
^ The Malt Miller (UK) HOP-02-013

Miscellaneous
Mash - 0.2 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.29 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.2 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.39 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.5 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.6 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast
0.2 pkg - Wyeast Labs London ESB Ale 1968

01 Brouwpunt 5L (80min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.36 L
Post-Boil Vol : 5.96 L

Mash Water : 3.53 L
Sparge Water : 6.08 L
Boil Time : 80 min
Total Water : 9.61 L



7 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
73.8 °C - 10 min - Mash out

Fermentation Profile
01 Ale + DR + Conditioning
17 °C - 10 days - Primary
21 °C - 4 days - Diacetyl rest
17 °C - 14 days - Carbonation
17 °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: ABV = 4.96 %, IBU = 21, SRM = 3, OG = 1.048, FG = 1.0105.

Pitch @ 14 C.