

## Goldie Jawn - 5.3%

### British Golden Ale

Author: FranklinsBeerTower@homebrewtalk.com

Type: All Grain

IBU : 39 (Tinseth)  
BU/GU : 0.72  
Colour : 10 EBC  
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.042  
Original Gravity : 1.054  
Final Gravity : 1.014

### Fermentables (1.35 kg)

1.214 kg - Golden Promise Pale Ale Malt 5 EBC...  
^ Brouwmaatje (NL) BM-SI.100292  
91 g - White Wheat Malt 4.7 EBC (6.8%)  
40 g - Victory Malt 49.5 EBC (3%)

### Hops (46.2 g)

60 min - 4.8 g - East Kent Goldings (T90) - 6...  
^ The Malt Miller (UK) HOP-04-001  
20 min - 7.5 g - East Kent Goldings (T90) - 6...  
^ The Malt Miller (UK) HOP-04-001  
10 min - 7.5 g - East Kent Goldings (T90) - 6...  
^ The Malt Miller (UK) HOP-04-001

### Hop Stand

20 min hopstand @ 76 °C  
20 min 76 °C - 15.2 g - East Kent Goldings (T...  
^ The Malt Miller (UK) HOP-04-001

### Dry Hops

2 days - 11.2 g - East Kent Goldings (T90) - 6%  
^ The Malt Miller (UK) HOP-04-001

### Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.19 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.37 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.44 g - Gypsum (CaSO4)  
^ The Malt Miller (UK) CHE-03-004  
Mash - 0.7 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

### Yeast

0.3 pkg - Imperial Yeast House A01  
^ 155 ml for 19-20 L wort

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

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

Mash Water : 4.04 L  
Sparge Water : 5.13 L  
Boil Time : 60 min  
Total Water : 9.17 L



10 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
72.1 °C - Strike Temp  
66 °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 32

SO/Cl ratio: 2.3  
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:

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## Recipe Notes

Target: ABV = 5.16 %, IBU = 37.5, EBC = 11.7, OG = 1.052, FG = 1.013.  
<https://www.homebrewtalk.com/threads/goldie-jawn-british-golden-ale.736318/#post-10460322>