

Norwich Sunrise Golden Ale - 4.1%

British Golden Ale

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.86
 Colour : 8 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.033
 Original Gravity : 1.042
 Final Gravity : 1.011

Fermentables (1.08 kg)

532 g - Pale Malt 2-Row 3.9 EBC (49.3%)
 414 g - Maris Otter Malt 6 EBC (38.3%)
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 134 g - Wheat White 5.7 EBC (12.4%)

Hops (25.5 g)

30 min - 11 g - First Gold (T90) - 7.5% (34 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

10 min hopstand @ 80 °C
 10 min - 8.3 g - First Gold (T90) - 7.5% (3 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Dry Hops

2 days - 6.2 g - First Gold (T90) - 7.5%
 ^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.19 g - Calcium Chloride (CaCl2) 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 - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.24 L
 Sparge Water : 5.68 L
 Boil Time : 60 min
 Total Water : 8.92 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (90 min)
 73.3 °C - Strike Temp
 67 °C - 90 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 19 °C - 7 days - Primary
 21 °C - 7 days - Diacetyl rest
 4 °C - 2 days - Cold crash & Dry hop
 18 °C - 19 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

SO/Cl ratio: 2.3
 Mash pH: 5.39
 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 = 4.3 %, IBU = 32, OG = 1.043, FG = 1.011, BHE = 72 %.

Pitch yeast @ 18 C.

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Recipe Notes

<https://beerandbrewing.com/recipe-norwich-sunrise-golden-ale/>