

## Beavertown - Neck Oil (clone) v2 - 4.3%

### British Golden Ale

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Type: All Grain

IBU : 34 (Tinseth)  
 BU/GU : 0.8  
 Colour : 6 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
 Original Gravity : 1.042  
 Final Gravity : 1.009

### Fermentables (1.07 kg)

975 g - Extra Pale Malt 3 EBC (91.1%)  
 ^ The Malt Miller (UK) MAL-00-057  
 95 g - Carapils 4 EBC (8.9%)  
 ^ The Malt Miller (UK) MAL-01-016

### Hops (42.5 g)

First Wort 60 - 1.6 g - Centennial - 9.5% (9...  
 ^ Lot # T90 19065  
 30 min - 1.1 g - Centennial - 9.5% (4 IBU)

### Hop Stand

30 min hopstand @ 80 °C  
 30 min 80 °C - 2.7 g - Amarillo - 8.3% (2 IBU)  
 ^ Lot # I-9369  
 30 min 80 °C - 2.7 g - Centennial - 9.5% (2 IBU)  
 ^ Lot # T90 19065  
 30 min 80 °C - 2.7 g - Columbus - 15.8% (4 IBU)  
 ^ Lot # T90 19316  
 30 min 80 °C - 2.7 g - Galaxy - 13.8% (3 IBU)  
 ^ Lot # TU166  
 30 min 80 °C - 2.7 g - Mosaic - 11.8% (3 IBU)  
 ^ Lot # I-91028  
 30 min 80 °C - 2.7 g - Simcoe - 13.3% (3 IBU)  
 ^ Lot # DUSIM4112  
 30 min 80 °C - 2.4 g - Vic Secret - 20.6% (4...)

### Dry Hops

3 days - 5.3 g - Amarillo - 8.3%  
 ^ Lot # I-9369  
 3 days - 5.3 g - Galaxy - 13.8%  
 3 days - 5.3 g - Mosaic - 11.8%  
 3 days - 5.3 g - Simcoe - 13.3%

### Miscellaneous

Mash - 0.98 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.32 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.45 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 3.52 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 15 min - Boil - 0.133 tsp - Yeast Nutrients  
 ^ DOSAGE RATE  
 10 min - Boil - 1.221 g - Irish Moss

### Yeast

0.5 pkg - Fermentis Safale American US-05

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

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

Mash Water : 3.21 L  
 Sparge Water : 5.7 L  
 Boil Time : 60 min  
 Total Water : 8.91 L



6 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Session IPA  
 74.4 °C - Strike Temp  
 68 °C - 60 min - Mash In  
 76 °C - 10 min - Mash Out

### Fermentation Profile

01 Ale + DR + Conditioning  
 18 °C - 10 days - Primary  
 21 °C - 4 days - Diacetyl rest  
 18 °C - 45 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
 Ca 110 Mg 18 Na 17 Cl 50 SO 288 HCO 17

SO/Cl ratio: 5.8  
 Mash pH: 5.26  
 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

Based on Pig Den Brewing's Neck Oil clone.