

Tropical Hops Pale (20240517) - 4.2%

British Golden Ale

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Type: All Grain

IBU : 29 (Tinseth)
BU/GU : 0.69
Colour : 8 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Final Gravity : 1.011

Fermentables (1.07 kg)

1 kg - Golden Promise Pale Ale Malt 5 EBC (93...
^ Brouwmaatje (NL) BM-SI.100292
35 g - Caramalt 29.5 EBC (3.3%)
^ The Malt Miller (UK) MAL-01-014
35 g - Rye Malt 25 EBC (3.3%)
^ The Malt Miller (UK) MAL-00-037

Hops (18.1 g)

60 min - 6.9 g - Tropical England Blend - 6%...
^ CrossMyLoof
10 min - 3.7 g - Tropical England Blend - 6%...
^ CrossMyLoof

Hop Stand

20 min hopstand @ 80 °C
20 min - 7.5 g - Tropical England Blend - 6%...
^ CrossMyLoof

Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.18 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.36 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.39 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - White Labs Burton Ale WLP023

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



8 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

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 33

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 = 4.2%, IBU = 23, OG = 1.043, FG = 1.010.