

Old Duffer Beer v2 - 4.7%

British Golden Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.92
Colour : 14 EBC
Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.029
Original Gravity : 1.042
Total Gravity : 1.044
Final Gravity : 1.008

Fermentables (1.04 kg)
896 g - Maris Otter Malt 6 EBC (86%)
^ Lot # 2500001777621
^ Brouwmaatje (NL) BM-BL.051.513.2/1
62 g - 10 min - Boil - Brown Sugar, Dark 98.5...
42 g - Chateau Biscuit 45 EBC (4%)
^ Brouwmaatje (NL) BM-BL.051.098.2/1
42 g - Wheat Malt 5.5 EBC (4%)
^ Lot # 20210909
^ Brouwmaatje (NL) 051.125.3
22 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (31 g)
First Wort 60 - 4 g - East Kent Goldings - 5....
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
60 min - 5 g - Bramling Cross (Whole) - 5% (1...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
60 min - 5 g - Willamette (Whole) - 5% (13 IBU)
^ Lot # 20220911
^ Home grown by The Thirsty Otter

Hop Stand
15 min hopstand @ 80 °C
15 min - 5 g - Bramling Cross (Whole) - 5% (1...
^ Lot # 20220903
^ Home grown by The Thirsty Otter
15 min - 5 g - East Kent Goldings - 5.4% (2 IBU)
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Dry Hops
4 days - 7 g - East Kent Goldings - 5.4%
^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous
Mash - 0.19 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 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 - 1.38 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.4 ml - Lactic Acid 80% 80%

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

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

Mash Water : 2.94 L
Sparge Water : 5.88 L
Boil Time : 60 min
Total Water : 8.82 L



14 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile
01 One Step Mash (60 min)
68.7 °C - Strike Temp
63 °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: 5.36
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

Recipe by clibit@homebrewinguk.com
Adapted the malt bill for availability.