

St Austell - Tribute (clone) v3 - 4.1%

British Golden Ale

Author: The Malt Miller

Type: All Grain

IBU : 33 (Tinseth)  
BU/GU : 0.82  
Colour : 9 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.028  
Original Gravity : 1.041  
Final Gravity : 1.010

Fermentables (1.03 kg)

781 g - Extra Pale Maris Otter 3.1 EBC (76.2%)  
^ Lot # 67-200827-161058-155815-1/1  
^ The Malt Miller (UK) MAL-00-040  
244 g - Munich Malt 24 EBC (23.8%)  
^ The Malt Miller (UK) MAL-00-027

Hops (18.8 g)

90 min - 4.1 g - Willamette - 5% (12 IBU)  
90 min - 3.5 g - Fuggle (Whole) - 5.8% (11 IBU)  
15 min - 2.9 g - Willamette - 5% (4 IBU)  
15 min - 2.7 g - Fuggle (Whole) - 5.8% (4 IBU)

Hop Stand

30 min hopstand @ 80 °C  
30 min - 5.6 g - Styrian Celeja - 4.5% (2 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.85 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.83 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.73 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 0.73 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  
10 min - Boil - 1.217 g - Irish Moss

Yeast

0.3 pkg - Neales Brewing Supplies Classic Eng...  
^ Lot # 03012001180611V  
^ The Malt Miller (UK) YEA-02-021

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L  
Boil Size : 8.66 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.07 L  
Sparge Water : 6.69 L  
Boil Time : 90 min  
Total Water : 9.76 L



9 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

TMM  
71 °C - Strike Temp  
65 °C - 80 min - Mash  
77 °C - 10 min - Mash out

Fermentation Profile

Ale  
20 °C - 14 days - Primary  
20 °C - 45 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1  
Mash pH: 5.38  
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 %.

<https://www.themaltmiller.co.uk/product/tribute-cornish-pale-ale/>