

Summer Lightning (clone) - 4.6%

British Golden Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.84
 Colour : 8 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.011

Fermentables (1.12 kg)

1.123 kg - Maris Otter 5.5 EBC (100%)
 ^ The Malt Miller (UK) MAL-00-038

Hops (18 g)

60 min - 8 g - Challenger (T90) - 7.2% (30 IBU)
 ^ The Malt Miller (UK) HOP-04-000
 15 min - 5 g - East Kent Goldings - 5.4% (7 IBU)
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Hop Stand

20 min hopstand @ 80 °C
 20 min - 5 g - East Kent Goldings - 5.4% (2 IBU)
 ^ 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 - 0.19 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 - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.4 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.37 L
 Sparge Water : 5.59 L
 Boil Time : 60 min
 Total Water : 8.96 L



8 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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

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: IBU = 39, EBC = 9.3, OG = 1.048.