

Antipodean Goldings Golden Ale - 4.1%

British Golden Ale

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Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.8
Colour : 13 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
Original Gravity : 1.040
Final Gravity : 1.009

Fermentables (1.01 kg)

661 g - Maris Otter Extra Pale Ale 4 EBC (65.5%)
102 g - Munich Malt II 23 EBC (10.1%)
^ Brouwmaatje (NL) BM-BL.051.306.9/1kg
102 g - Rye Malt 25 EBC (10.1%)
^ The Malt Miller (UK) MAL-00-037
102 g - Wheat Malt 4.1 EBC (10.1%)
43 g - CaraMunich Type 1 101 EBC (4.3%)
^ Brouwmaatje (NL) BM-BL.051.311.9/1

Hops (15.9 g)

60 min - 6.1 g - Pilgrim (Whole) - 10% (30 IBU)

Hop Stand

20 min hopstand @ 80 °C
20 min - 7.2 g - Golding (Whole) - 5% (2 IBU)

Dry Hops

2 days - 2.6 g - Golding (Whole) - 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 - 0.3 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - White Labs British Ale WLP005
0.3 pkg - Munton-Fison Munton's Gold

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

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

Mash Water : 3.03 L
Sparge Water : 5.82 L
Boil Time : 60 min
Total Water : 8.85 L



13 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: 5.37
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%, IBU = 29, EBC = 11, OG = 1.040, FG = 1.009.