

## Noddington's - 3.7%

### British Golden Ale

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Type: All Grain

IBU : 34 (Tinseth)  
 BU/GU : 1.02  
 Colour : 7 EBC  
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.021  
 Original Gravity : 1.034  
 Final Gravity : 1.006

### Fermentables (806 g)

671 g - Maris Otter Malt 6 EBC (83.3%)  
 ^ Lot # 2500001777621  
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1  
 90 g - 10 min - Boil - Cane (Beet) Sugar 0 EB...  
 45 g - Pale Ale Malt 6.3 EBC (5.6%)

### Hops (13.1 g)

60 min - 6.4 g - Aramis - 8.1% (30 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 6.7 g - Aramis - 8.1% (4 IBU)

### Miscellaneous

Mash - 0.61 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.12 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.6 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.13 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.22 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.2 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.2 pkg - Lallemend (LalBrew) Nottingham Yeast  
 ^ The Malt Miller (UK) YEA-02-023

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

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

Mash Water : 2.15 L  
 Sparge Water : 6.42 L  
 Boil Time : 60 min  
 Total Water : 8.57 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
 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 = 3.6 %, IBU = 19, EBC = 7.9, OG = 1.037, FG = 1.009.

Changed Acid malt for Muntons Pale Ale malt.