

# Two Pints and a Packet of Hops (Fuggle and Progress) v2 - 4.2%

## British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.6  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.039  
Total Gravity : 1.041  
Final Gravity : 1.009

### Fermentables (1 kg)

1 kg - Maris Otter Malt 6 EBC (100%)  
^ Lot # 2500001777621  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
^ Albert Heijn (NL)

### Hops (39 g)

30 min - 3 g - Fuggle (Whole) - 5% (6 IBU)  
^ Worcester Hop Shop (UK)  
15 min - 12 g - Fuggle (Whole) - 5% (16 IBU)  
^ Worcester Hop Shop (UK)

### Hop Stand

15 min hopstand @ 80 °C  
15 min - 12 g - Fuggle (Whole) - 5% (3 IBU)  
^ Worcester Hop Shop (UK)

### Dry Hops

4 days - 12 g - Progress - 7.6%  
^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

### Miscellaneous

Mash - 3 l - NL Spa Reine Flat Mineral Water  
^ AH (NL)  
Mash - 0.29 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.76 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 1.17 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.5 g - Gypsum (CaSO4)  
^ Brouwmaatje (NL)  
Mash - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3  
Sparge - 5.84 l - NL Spa Reine Flat Mineral W...  
^ AH (NL)  
60 min - Boil - 0.15 g - Lipohop K  
^ Lot # LPK110  
^ The Malt Miller (UK) CH-03-013  
10 min - Boil - 1 g - Irish Moss  
^ Lot # 4348  
^ Brouwstore (NL) 125.249.1  
10 min - Boil - 1 items - Wort Chiller

## 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 L  
Sparge Water : 5.84 L  
Boil Time : 60 min  
Total Water : 8.84 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

Ale  
20 °C - 10 days - Primary  
20 °C - 14 days - Carbonation  
20 °C - 31 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...  
Ca 55 Mg 15 Na 46 Cl 75 SO 150 HCO 40

SO/Cl ratio: 2  
Mash pH: 5.35  
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

Pitch 3 grams of yeast.

v2: skipped the 30 minute addition, increased late hop and aroma gifts to 12 grams and added a 12 grams dry hopping gift.