

## Weetwood - 4.3%

### British Golden Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 26 (Tinseth)  
 BU/GU : 0.61  
 Colour : 10 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.033  
 Original Gravity : 1.043  
 Final Gravity : 1.010

### Fermentables (1.06 kg)

970 g - Maris Otter 5.5 EBC (91.5%)  
 ^ The Malt Miller (UK) MAL-00-038  
 60 g - Amber Malt 50 EBC (5.7%)  
 ^ The Malt Miller (UK) MAL-02-000  
 30 g - Torrefied Wheat 5 EBC (2.8%)

### Hops (16.2 g)

60 min - 5 g - Ernest - 5.8% (15 IBU)  
 15 min - 5.6 g - Ernest - 5.8% (9 IBU)

### Hop Stand

20 min hopstand @ 80 °C  
 20 min - 5.6 g - Ernest - 5.8% (2 IBU)

### Miscellaneous

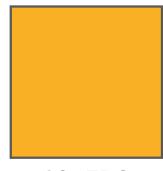
Mash - 0.2 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.18 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 0.36 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.39 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

### Yeast

0.3 pkg - WHC Lab Saturated

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

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



10 EBC

Mash Water : 3.18 L  
 Sparge Water : 5.72 L  
 Boil Time : 60 min  
 Total Water : 8.9 L

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...](http://www.ah.nl...)  
 Ca 58 Mg 6 Na 17 Cl 46 SO 107 HCO 33

SO/Cl ratio: 2.3

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 = 4.3 %, OG = 1.043.