

Wainwrights Golden Ale (clone) - 3.8%

British Golden Ale

Author: martin-rees / The Malt Miller

Type: All Grain

IBU : 27 (Tinseth)  
BU/GU : 0.69  
Colour : 11 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.030  
Original Gravity : 1.039  
Final Gravity : 1.010

Fermentables (1.01 kg)

897 g - Finest Pale Maris Otter 5 EBC (88.4%)  
^ The Malt Miller (UK) MAL-00-072  
38 g - Oats Malted 3 EBC (3.8%)  
38 g - Rye Malt 25 EBC (3.8%)  
^ The Malt Miller (UK) MAL-00-037  
38 g - Wheat Malt 4 EBC (3.8%)  
^ The Malt Miller (UK) MAL-04-004  
3 g - 30 min - Steep - Black Malt 1340 EBC (0...  
^ The Malt Miller (UK) MAL-02-008

Hops (22.7 g)

60 min - 4 g - Challenger (T90) - 6.1% (13 IBU)  
^ The Malt Miller (UK) HOP-04-000  
30 min - 5.2 g - Hallertauer Hersbrucker - 2....  
^ The Malt Miller (UK) HOP-06-010  
30 min - 2.3 g - Bobek (T90) - 5.25% (5 IBU)  
5 min - 6 g - Hallertauer Hersbrucker - 2.5%...  
^ The Malt Miller (UK) HOP-06-010  
5 min - 5.2 g - Bobek (T90) - 5.25% (3 IBU)

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 - 0.4 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.3 pkg - Fermentis SafAle English Ale S-04  
^ The Malt Miller (UK) YEA-02-024

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



11 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 + Conditioning  
20 °C - 10 days - Primary  
20 °C - 14 days - Carbonation  
20 °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: 5.4  
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

Target: ABV = 4.1 %, IBU = 34, OG = 1.040, FG = 1.009.