

Hazy Pale (20240527) - 4.5%

British Golden Ale

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Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.9
Colour : 10 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.043
Final Gravity : 1.009

Fermentables (1.06 kg)

919 g - Maris Otter Extra Pale Ale 4 EBC (86.9%)
46 g - Bulgur Wheat 3.9 EBC (4.4%)
46 g - Carawheat 98.5 EBC (4.4%)
46 g - Flaked Oats 2 EBC (4.4%)
^ Brouwmaatje (NL) BM/BL.051.163.4/1

Hops (27.9 g)

60 min - 3.4 g - Columbus (Tomahawk) - 14% (2...

Hop Stand

20 min hopstand @ 80 °C
20 min - 4.9 g - Hallertau Blanc - 10.5% (3 IBU)
20 min - 4.9 g - Summit - 17% (6 IBU)
20 min - 4.9 g - Vic Secret - 15.5% (5 IBU)

Dry Hops

4 days - 4.9 g - BRU-1 (T90) - 15.7%
^ The Malt Miller (UK) HOP-05-014
4 days - 4.9 g - Citra - 13.8%
^ Worcester Hop Shop (UK)

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 - 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 : 3.17 L
Sparge Water : 5.72 L
Boil Time : 60 min
Total Water : 8.89 L



10 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 58 Mg 6 Na 17 Cl 46 SO 107 HCO 33

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 = 4.4%, IBU = 30, EBC = 10, OG = 1.043, FG = 1.009.