

noname (20241124) - 4.2%

British Golden Ale

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Type: All Grain

IBU : 38 (Tinseth)  
BU/GU : 0.89  
Colour : 9 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032  
Original Gravity : 1.042  
Final Gravity : 1.010

Fermentables (1.08 kg)

832 g - Maris Otter Malt 6 EBC (77%)  
^ Lot # 2500001777621 (12.05.2023)  
^ Brouwmaatje (NL) BM-BL.051.513.2/1  
124 g - Chateau Munich Light 13 EBC (11.5%)  
^ Lot # (24.11.2022)  
^ Brouwmaatje (NL) BM-BL.051.614.1/1  
124 g - Chateau Vienna 5.5 EBC (11.5%)

Hops (32 g)

60 min - 4 g - Magnum - 10.7% (22 IBU)  
^ The Malt Miller (UK) HOP-06-009  
15 min - 4 g - Aurora - 8.25% (8 IBU)  
15 min - 4 g - First Gold (T90) - 7.5% (7 IBU)  
^ The Malt Miller (UK) HOP-04-006

Dry Hops

4 days - 10 g - Aurora - 8.25%  
4 days - 10 g - First Gold (T90) - 7.5%  
^ The Malt Miller (UK) HOP-04-006

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.19 g - Calcium Chloride (CaCl2) 33 %...  
^ Lot # 115038  
^ Brouwstore (NL) 055.035.0  
Mash - 0.19 g - Canning Salt (NaCl)  
^ Albert Heijn (NL)  
Mash - 0.36 g - Epsom Salt (MgSO4)  
^ Lot # /2119000091  
^ Brouwstore (NL) 055.027.7  
Mash - 1.4 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 - Mangrove Jack's Hophead M66

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.24 L  
Sparge Water : 5.68 L  
Boil Time : 60 min  
Total Water : 8.92 L



9 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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3  
Mash pH: 5.39  
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: OG = 1.042.