

Green Hop Pale Ale - 4.3%

British Golden Ale

Author: bythemashtun gmail-com / The Malt Miller

Type: All Grain

IBU : 23 (Tinseth)  
BU/GU : 0.5  
Colour : 8 EBC  
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035  
Original Gravity : 1.045  
Final Gravity : 1.012

Fermentables (1.12 kg)

983 g - Extra Pale Maris Otter 3.1 EBC (87.5%)  
^ The Malt Miller (UK) MAL-00-040  
112 g - Caramalt 29.5 EBC (10%)  
^ The Malt Miller (UK) MAL-01-014  
28 g - Pale Wheat Malt 3 EBC (2.5%)  
^ The Malt Miller (UK) MAL-00-047

Hops (90 g)

60 min - 30 g - Bramling Cross (green hops) (...  
^ Home grown by The Thirsty Otter  
10 min - 30 g - Bramling Cross (green hops) (...  
^ Home grown by The Thirsty Otter

Hop Stand

20 min hopstand @ 80 °C  
20 min - 30 g - Bramling Cross (green hops) (...  
^ Home grown by The Thirsty Otter

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 - 0.19 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 - 0.5 ml - Lactic Acid 80% 80%  
^ Lot # 20200213  
^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Omega British Ale I OYL-006

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

Batch Size : 5.6 L  
Boil Size : 7.76 L  
Post-Boil Vol : 5.96 L  
  
Mash Water : 3.37 L  
Sparge Water : 5.59 L  
Boil Time : 60 min  
Total Water : 8.96 L



8 EBC

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)  
73.3 °C - Strike Temp  
67 °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: ABV = 4.1, IBU = 40-60, OG = 1.042, FG = 1.010.

Add your bittering hops at the start of the boil. Remember to use about 6 times as much as usual by weight!

# Green Hop Pale Ale

## Recipe Notes

Add your aroma hops at flameout. Remember to use about 6 times as much as usual by weight!

When it comes to hops usually fresh is best. So what could be better than fresh undried hops straight from the bine! Some say it gives grassy and “green” notes, so if you’re looking for the freshest hop flavour you can get, why not celebrate harvest season with a beer?

**\*WARNING\*** This recipe DOES NOT contain any hops! This is a base beer for adding your own homegrown hops, fresh from the bine.