

Washington Ale - 4.2%

British Golden Ale

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Type: All Grain

IBU : 24 (Tinseth)
BU/GU : 0.56
Colour : 8 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.032
Original Gravity : 1.041
Total Gravity : 1.042
Final Gravity : 1.010

Fermentables (1.02 kg)

899 g - Maris Otter 5.5 EBC (88.6%)
^ The Malt Miller (UK) MAL-00-038
79 g - Wheat Malt 4 EBC (7.8%)
^ The Malt Miller (UK) MAL-04-004
37 g - Caramalt 29.5 EBC (3.7%)
^ The Malt Miller (UK) MAL-01-014
11 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (14.6 g)

60 min - 3.4 g - Magnum - 10.7% (19 IBU)
^ The Malt Miller (UK) HOP-06-009

Hop Stand

10 min hopstand @ 80 °C
10 min - 5.6 g - Riwaka - 6.5% (2 IBU)
^ Brouwstore (NL) Riw-053 (https://www.brouws...
10 min - 5.6 g - Simcoe (T90) - 13.3% (3 IBU)
^ Lot # 694-201130-111430-176081-HOP-05-004-R...
^ The Malt Miller (UK) HOP-05-004

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

Yeast

0.5 pkg - Wyeast Labs London Ale III 1318

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

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

Mash Water : 3.05 L
Sparge Water : 5.8 L
Boil Time : 60 min
Total Water : 8.85 L



8 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
65.3 °C - Strike Temp
60 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 14 days - Primary

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: 5.37
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:

Washington Ale

Recipe Notes

Target: ABV = 4 %, IBU = 30, EBC = ?, OG = 1.042, FG = 1.010.