

8 EBC

Summer Lightning (clone) v2 - 4.5%

British Golden Ale

Author: Cheshire Cat@homebrewinguk.com

Type: All Grain

IBU : 35 (Tinseth)

BU/GU : 0.78 Colour : 8 EBC

Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.034 Original Gravity : 1.045 Final Gravity : 1.011

Fermentables (1.1 kg)

1.039 kg - Maris Otter 5.5 EBC (94.9%)
^ The Malt Miller (UK) MAL-00-038
56 g - Torrified Wheat 3.9 EBC (5.1%)
^ The Malt Miller (UK) MAL-03-006

Hops (16 g)

60 min - 7.6 g - Challenger (T90) - 6.1% (24...

^ The Malt Miller (UK) HOP-04-000

15 min - 8.4 g - East Kent Goldings - 5.4% (1... ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.12 g - Baking Soda (NaHCO3)

^ Lot # 41190621/3

^ Brouwstore (NL) 003.106.2

Mash - 1.07 g - Calcium Chloride (CaCl2) 33 %...

^ Lot # 115038

^ Brouwstore (NL) 055.035.0

Mash - 0.23 g - Canning Salt (NaCl)

^ Albert Heijn (NL)

Mash - 0.12 g - Chalk (CaCO3)

^ The Malt Miller (UK) CHE-03-027

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

0.3 pkg - CrossMyLoof Midland

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

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

Mash Water : 3.12 L Sparge Water : 5.76 L Boil Time : 60 min

Total Water : 8.88 L

Brewhouse Efficiency: 71.8% Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)

71 °C - Strike Temp

65 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning

18 $^{\circ}\text{C}$ - 10 days - Primary

21 °C - 4 days - Diacetyl rest

18 $^{\circ}\text{C}$ - 14 days - Carbonation

18 $^{\circ}\text{C}$ - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...

Ca 61 Mg 6 Na 17 Cl 46 SO 106 HCO 43

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: