

Weetwood - 4.3%

British Golden Ale

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Type: All Grain

IBU	: 26 (Tinseth)
BU/GU	: 0.61
Colour	: 10 EBC
Carbonation	: 2.4 CO ₂ -vol

Pre-Boil Gravity	: 1.033
Original Gravity	: 1.043
Final Gravity	: 1.010

Fermentables (1.06 kg)

970 g - Maris Otter	5.5 EBC (91.5%)
^ The Malt Miller (UK)	MAL-00-038
60 g - Amber Malt	50 EBC (5.7%)
^ The Malt Miller (UK)	MAL-02-000
30 g - Torrefied Wheat	5 EBC (2.8%)

Hops (16.2 g)

60 min - 5 g - Ernest	- 5.8% (15 IBU)
15 min - 5.6 g - Ernest	- 5.8% (9 IBU)

Hop Stand

20 min hopstand @	80 °C
20 min - 5.6 g - Ernest	- 5.8% (2 IBU)

Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO ₃)	
^ Lot # 41190621/3	
^ Brouwstore (NL) 003.106.2	
Mash - 1.21 g - Calcium Chloride (CaCl ₂)	33 %...
^ Lot # 115038	
^ Brouwstore (NL) 055.035.0	
Mash - 0.18 g - Canning Salt (NaCl)	
^ Albert Heijn (NL)	
Mash - 0.36 g - Epsom Salt (MgSO ₄)	
^ Lot # /2119000091	
^ Brouwstore (NL) 055.027.7	
Mash - 1.39 g - Gypsum (CaSO ₄)	
^ 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 - WHC Lab Saturated

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

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



10 EBC

Mash Water	: 3.18 L
Sparge Water	: 5.72 L
Boil Time	: 60 min
Total Water	: 8.9 L

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: 5.38

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 = 4.3 %, OG = 1.043.