

Wychwood - Fiddlers Elbow (clone) - 4.5%

**British Golden Ale**  
Author: Sam Hesford

Type: All Grain

IBU : 24 (Tinseth)  
BU/GU : 0.55  
Colour : 14 EBC  
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031  
Original Gravity : 1.043  
Final Gravity : 1.009

**Fermentables (1.08 kg)**  
877 g - Pale Ale Finest Maris Otter 5 EBC (81...  
98 g - Wheat Malt 4 EBC (9.1%)  
49 g - Cane (Beet) Sugar 0 EBC (4.6%)  
49 g - Crystal Light 104 EBC (4.6%)  
2 g - Roasted Barley 1600 EBC (0.2%)

**Hops (11.7 g)**  
60 min - 5.6 g - Styrian Goldings - 5.4% (16...  
20 min - 3.7 g - Styrian Goldings - 5.4% (6 IBU)  
10 min - 1.2 g - Styrian Goldings - 5.4% (1 IBU)

**Hop Stand**  
10 min hopstand @ 75 °C  
10 min 75 °C - 1.2 g - Styrian Goldings - 5.4...

**Miscellaneous**  
Mash - 0.19 g - Baking Soda (NaHCO3)  
^ Lot # 41190621/3  
^ Brouwstore (NL) 003.106.2  
Mash - 1.21 g - Calcium Chloride (CaCl2) 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 - 1.39 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 -

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

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

Mash Water : 3.08 L  
Sparge Water : 5.79 L  
Boil Time : 60 min  
Total Water : 8.87 L

Brewhouse Efficiency: 71.8%  
Mash Efficiency: 73.3%

**Mash Profile**  
High fermentability  
71 °C - Strike Temp  
65 °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 58 Mg 6 Na 17 Cl 46 SO 107 HCO 32

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:



14 EBC