

Wychwood - Wychcraft (clone) - 5.4%

British Golden Ale

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Type: All Grain

IBU : 26 (Tinseth)
BU/GU : 0.49
Colour : 7 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.040
Original Gravity : 1.052
Final Gravity : 1.011

Fermentables (1.34 kg)

732 g - Pale Ale Malt Extra 3.4 EBC (54.6%)
488 g - Lager Malt 3 EBC (36.4%)
122 g - Carapils/Carafoam 3.9 EBC (9.1%)

Hops (18.5 g)

60 min - 8.8 g - Fuggle - 4.3% (18 IBU)
15 min - 2.4 g - Cascade - 5.5% (3 IBU)
15 min - 2.4 g - Styrian Goldings - 5.4% (3 IBU)

Hop Stand

15 min hopstand @ 75 °C
15 min 75 °C - 4.9 g - Styrian Goldings - 5.4...

Miscellaneous

Mash - 0.2 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.24 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.19 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.37 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.44 g - Gypsum (CaSO4)
^ The Malt Miller (UK) CHE-03-004
Mash - 0.7 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
15 min - Boil - 0.243 items - Whirlfloc
15 min - Boil - 0.73 g - Yeast Nutrients
Secondary - 0.243 pkg - Gelatin

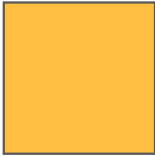
Yeast

0.2 pkg - White Labs Thames Valley Ale WLP030

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

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

Mash Water : 4.03 L
Sparge Water : 5.14 L
Boil Time : 60 min
Total Water : 9.17 L



7 EBC

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: 5.4
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: