

Castle Eden Ale v1 - 4.2%

British Golden Ale

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Type: All Grain

IBU : 33 (Tinseth)
 BU/GU : 0.83
 Colour : 7 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.021
 Original Gravity : 1.040
 Final Gravity : 1.008

Fermentables (957 g)

519 g - Low Colour Golden Promise 3 EBC (54.2%)
 ^ The Malt Miller (UK) MAL-00-075
 236 g - Pale Ale Malt 2-Row 7.9 EBC (24.7%)
 95 g - 10 min - Boil - Brown Sugar, Light 15....
 95 g - Torrifified Wheat 4.5 EBC (9.9%)
 ^ Get 'Er Brewed (NI) GEB2151
 12 g - Acidulated Malt 5 EBC (1.3%)
 ^ The Malt Miller (UK) MAL-00-011

Hops (17.6 g)

120 min - 2.5 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 60 min - 4.4 g - Cluster Fugget (T90) - 8.1%...
 ^ Yakima Chief
 5 min - 3.2 g - Celeia (Styrian Goldings) (T9...
 ^ The Malt Miller (UK) HOP-06-004

Dry Hops

7 days - 7.5 g - Celeia (Styrian Goldings) (T...
 ^ The Malt Miller (UK) HOP-06-004

Miscellaneous

Mash - 0.22 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.39 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.22 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.42 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.63 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

01 Brouwpunt 5L (120min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 9.56 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.3 L
 Sparge Water : 8.12 L
 Boil Time : 120 min
 Total Water : 10.42 L



7 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (120 min)
 69.9 °C - Strike Temp
 64 °C - 120 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 45 days - Conditioning

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: 5.31
 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 = 4.2 %, IBU = 33, OG = 1.040, FG = 1.008.