

St Austell - Tribute (clone) v2 - 4.2%

British Golden Ale

Author: ReallyBigMonkey

Type: All Grain

IBU : 32 (Tinseth)
BU/GU : 0.8
Colour : 6 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.028
Original Gravity : 1.040
Final Gravity : 1.008

Fermentables (1.03 kg)

781 g - Pale Ale Finest Maris Otter 5 EBC (76...
245 g - Munich 8 EBC (23.9%)

Hops (18.9 g)

60 min - 4.2 g - Willamette - 5% (11 IBU)
60 min - 3.5 g - Fuggie (Whole) - 5.8% (10 IBU)
15 min - 2.9 g - Willamette - 5% (4 IBU)
15 min - 2.7 g - Fuggie (Whole) - 5.8% (4 IBU)

Hop Stand

30 min hopstand @ 80 °C
30 min - 5.6 g - Styrian Celeja - 4.5% (2 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 0.85 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.83 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.73 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 0.73 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
10 min - Boil - 1.217 g - Irish Moss

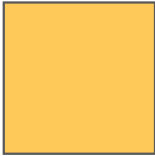
Yeast

0.3 pkg - White Labs California Ale WLP001

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
Boil Size : 8.66 L
Post-Boil Vol : 5.96 L

Mash Water : 3.08 L
Sparge Water : 6.68 L
Boil Time : 90 min
Total Water : 9.76 L



6 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

66c for 60min plus a 75c mash out
72.1 °C - Strike Temp
66 °C - 60 min - mash 1
75 °C - 10 min - mash out 2

Fermentation Profile

Ale
20 °C - 14 days - Primary
23 °C - 3 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
Ca 33 Mg 9 Na 38 Cl 75 SO 75 HCO 20

SO/Cl ratio: 1
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 = 4.2 %