

Exe Valley Spring - 4.3%

British Golden Ale

Author: Ceejaydubya69@homebrewinguk.com

Type: All Grain

IBU : 39 (Tinseth)
BU/GU : 0.87
Colour : 9 EBC
Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.038
Original Gravity : 1.044
Final Gravity : 1.011

Fermentables (1.1 kg)

1.1 kg - Clear Choice Malt ® Ale 5.9 EBC (100%)

Hops (20 g)

30 min - 11.3 g - Target (T90) - 7.5% (34 IBU)
^ The Malt Miller (UK) HOP-04-003
10 min - 3.1 g - Fuggle (Whole) - 5% (3 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 80 °C
20 min - 5.6 g - Fuggle (Whole) - 5% (2 IBU)
^ Worcester Hop Shop (UK)

Miscellaneous

Mash - 0.17 g - Baking Soda (NaHCO3)
^ Lot # 41190621/3
^ Brouwstore (NL) 003.106.2
Mash - 1.07 g - Calcium Chloride (CaCl2) 33 %...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.17 g - Canning Salt (NaCl)
^ Albert Heijn (NL)
Mash - 0.33 g - Epsom Salt (MgSO4)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.25 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

Yeast

0.6 pkg - CrossMyLoof Midland

01 Brouwpunt 5L (30min) (rev 4)

Batch Size : 5.6 L
Boil Size : 6.86 L
Post-Boil Vol : 5.96 L

Mash Water : 3.3 L
Sparge Water : 4.74 L
Boil Time : 30 min
Total Water : 8.04 L



9 EBC

Brewhouse Efficiency: 71.8%
Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
71 °C - Strike Temp
65 °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 57 Mg 6 Na 17 Cl 46 SO 107 HCO 32

SO/Cl ratio: 2.3
Mash pH: 5.39
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 %, IBU = 38.

I removed the 42 grams of Acidulated malt.

Taken from the Brew Your Own real ale book.