

04 SMaSH Fuggle - 4.2%

British Golden Ale

Author: My Plonk Beer

Type: All Grain

IBU : 33 (Tinseth)
Color : 5 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026
Post-Boil Gravity: 1.041
Original Gravity : 1.043
Final Gravity : 1.011

Fermentables (1.03 kg)

1 kg - Extra Pale Maris Otter 3.1 EBC (97.1%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (16 g)

60 min - 8 g - Fuggle - 5% (20 IBU)
30 min - 4 g - Fuggle - 5% (8 IBU)
15 min - 4 g - Fuggle - 5% (5 IBU)

Miscellaneous

Mash - 0.41 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.09 g - Epsom Salt (MgSO4)
Mash - 1.2 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Lallemand Servomyces
10 min - Boil - 1 items - Wort Chiller

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...

01 Brouwpunt 5L (60min) (rev 2)

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 3 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 3.24 L
Total Water : 10.24 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

01 One Step Mash (60 min)
73.3 °C - Strike Temp
67 °C - 60 min - Temperature

Fermentation Profile

Ale
20 °C - 10 days - Primary
20 °C - 45 days - Conditioning

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 46 Mg 10 Na 67 Cl 8 SO 47

SO/Cl ratio: 5.6
Mash pH : 5.43

Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

Recipe Notes

Single Mash and Single Hop exBEERiment
Malt is ordered with standard crush @ The Malt
Miller (<https://www.themaltmiller.co.uk/>).



5 EBC