

28 Williams Brothers Brewing Co. - Good Times (clone) - 5%

British Golden Ale

Author: My Plonk Beer

Type: All Grain

IBU : 18 (Tinseth)
Color : 9 EBC
Carbonation : 2.1 CO2-vol

Pre-Boil Gravity : 1.033
Original Gravity : 1.050
Final Gravity : 1.012

Fermentables (1.29 kg)

1.215 kg - Finest Pale Ale Golden Promise 5.5...
75 g - Wheat Malt 4 EBC (5.8%)

Hops (11.3 g)

30 min - 3.5 g - First Gold (T90) - 7.5% (11...
10 min - 3.8 g - Cascade (T90) - 6.5% (5 IBU)

Hop Stand

10 min hopstand @ 80 °C
10 min - 4 g - Nelson Sauvin (T90) - 10.7% (2...

Miscellaneous

Mash - 0.19 g - Calcium Chloride (CaCl2) 33 %
Mash - 0.09 g - Epsom Salt (MgSO4)
Mash - 1.5 ml - Lactic Acid 80% 80%
15 min - Boil - 5.6 g - Elderflowers (Dried)
15 min - Boil - 1 g - Gooseberries
15 min - Boil - 1 items - Wort Chiller
10 min - Boil - 1 g - Irish Moss
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Mangrove Jack's New World Strong Al...

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

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

Mash Water : 3.87 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 2.65 L
Total Water : 10.52 L

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

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 46 Mg 10 Na 67 Cl 9 SO 47

SO/Cl ratio: 5.4
Mash pH : 5.43

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

Original recipe from the website of Williams Br os. (<https://www.williamsbrosbrew.com/beer/good-times>).

Target:

ABV = 5.0 %

IBU = 17

Malts: Malted Barley, Malted Wheat

Hops: First Gold, Cascade, Nelson Sauvin

Misc: Gooseberries, Elderflowers

Seen in 4.5% and 5% ABV.

If you could order them at the bar; why would you order anything else? This sparkling ale pours golden yellow with a refreshing botanical aroma. Cascade hops and lemon zest invigorate and



9 EBC