

21 St Austell - Tribute (clone) - 4.5%

British Golden Ale

Author: My Plonk Beer

Type: All Grain

IBU : 30 (Tinseth)
Color : 11 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.025
Original Gravity : 1.045
Final Gravity : 1.011

Fermentables (1.13 kg)

930 g - Maris Otter Pale Ale Malt 5.9 EBC (82...
200 g - Munich Malt 21 EBC (17.7%)

Hops (46 g)

60 min - 4 g - Fuggles - 5% (10 IBU)
15 min - 3 g - Fuggles - 5% (4 IBU)

Hop Stand

30 min hopstand @ 66.7 °C
30 min 50 °C - 16 g - Styrian Golding (Savinj...
30 min 50 °C - 10 g - Willamette (T90) - 5.3%...
15 min 100 °C - 8 g - Styrian Golding (Savinj...
15 min 100 °C - 5 g - Willamette (T90) - 5.3%...

Miscellaneous

Mash - 0.54 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.12 g - Epsom Salt (MgSO4)
Mash - 1.1 ml - Lactic Acid 80% 80%
15 min - Boil - 1 items - Wort Chiller
10 min - Boil - 1 g - Irish Moss
Bottling - 0.5 g - Campden SMB (Sodiummetabis...
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Lallemant (LalBrew) Nottingham Yeast

01 Brouwpunt 5L (90min) (rev 2)

Batch Size : 5.6 L
Boil Size : 10.76 L
Post-Boil V.: 5.96 L

Mash Water : 3.39 L
Sparge Water: 8.57 L
Boil Time : 90 min
Total Water : 11.96 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

High fermentability plus mash out (70 min)
71 °C - Strike Temp
65 °C - 60 min - Temperature
75 °C - 10 min - Mash Out

Fermentation Profile

Ale
18 °C - 2 days - Primary
20 °C - 12 days - Primary

Water Profile

NL Hoofddorp Rein Tap Water (2020-Q1 WQR) (En...
Ca 46 Mg 10 Na 67 Cl 10 SO 48

SO/Cl ratio: 5
Mash pH : 5.42

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 = 35
EBC = 11
OG = 1.046
FG = 1.013
Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).



11 EBC