

73 Two Pints and a Packet of Hops (Fuggle and Progress) v2 - 4.1

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 20 (Tinseth)
 BU/GU : 0.48
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.039
 Total Gravity : 1.041
 Final Gravity : 1.009

Fermentables (1 kg)

1 kg - Maris Otter Malt 6 EBC (100%)
 ^ Lot # 2500001777621
 ^ Brouwmaatje (NL) BM-BL.051.513.2/1
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (34 g)

15 min - 12 g - Fuggle (Whole) - 5% (16 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
 15 min - 12 g - Fuggle (Whole) - 5% (3 IBU)
 ^ Worcester Hop Shop (UK)

Dry Hops

4 days - 10 g - Progress - 7.6%
 ^ Hopeye (GB) HE-50G-HOPS-PROGRESS (50 grams)

Miscellaneous

Mash - 3 l - NL Spa Reine Flat Mineral Water
 ^ AH (NL)
 Mash - 0.29 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.76 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.17 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.5 g - Gypsum (CaSO4)
 ^ Brouwmaatje (NL)
 Mash - 0.5 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 5.84 l - NL Spa Reine Flat Mineral W...
 ^ AH (NL)
 60 min - Boil - 0.15 g - Lipohop K
 ^ Lot # LPK110
 ^ The Malt Miller (UK) CH-03-013
 10 min - Boil - 1 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1
 10 min - Boil - 1 items - Wort Chiller
 ^ Brouwstore (NL) 057.020.20
 Bottling - 15 items - 33 cl Steinie bottle (s...

01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 7.76 L
 Post-Boil Vol : 5.96 L

Mash Water : 3 L
 Sparge Water : 5.84 L
 Boil Time : 60 min
 Total Water : 8.84 L



8 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

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

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 Mash pH: 5.35
 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:

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Recipe Notes

Pitch 3 grams of yeast.

v2: skipped the 30 minute addition, increased late hop and aroma gifts to 12 grams and added a 12 grams dry hopping gift.