

21 SMaSH First Gold - 4.3%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 35 (Tinseth)
 BU/GU : 0.82
 Colour : 8 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.041
 Total Gravity : 1.043
 Final Gravity : 1.010

Fermentables (1 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (100%)
 ^ Brouwstore (NL)
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (29 g)

30 min - 6 g - First Gold (T90) - 7.5% (19 IBU)
 ^ The Malt Miller (UK) HOP-04-006
 10 min - 8 g - First Gold (T90) - 7.5% (13 IBU)
 ^ The Malt Miller (UK) HOP-04-006

Hop Stand

15 min hopstand @ 75 °C
 15 min 75 °C - 11 g - First Gold (T90) - 7.5%...

Dry Hops

7 days - 4 g - First Gold (T90) - 7.5%

Miscellaneous

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)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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)
 72.1 °C - Strike Temp
 66 °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 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2
 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: