

03 SMaSH Godiva - 4.7%

British Golden Ale

Author: Plonk Beer

Type: All Grain

IBU : 36 (Tinseth)
Color : 9 EBC
Carbonation : 2.3 CO2-vol

Pre-Boil Gravity : 1.033
Post-Boil Gravity: 1.045
Original Gravity : 1.047
Final Gravity : 1.011

Fermentables (1.13 kg)

1.1 kg - Maris Otter Pale Ale Malt 5.9 EBC (9...
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (13 g)

60 min - 5 g - Godiva - 7.52% (18 IBU)
30 min - 4 g - Godiva - 7.52% (11 IBU)
15 min - 4 g - Godiva - 7.52% (7 IBU)

Miscellaneous

Mash - 2.38 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.83 g - Epsom Salt (MgSO4)
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 - Lallemand (LalBrew) Nottingham Yeast

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

Batch Size : 5.6 L
Boil Size : 7.96 L
Post-Boil V.: 5.96 L

Mash Water : 3.3 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 1.84 L
Total Water : 9.14 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

BP 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) (Pa...
Ca 72 Mg 18 Na 67 Cl 55 SO 79

SO/Cl ratio: 1.5
Mash pH : 5.7

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/>).



9 EBC