

04 SMASH Fuggle - 4.3%

British Golden Ale
Author: The Thirsty Otter

Type: All Grain

IBU : 27 (Tinseth)
Colour : 5 EBC
Carbonation : 2.4 CO₂-vol

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

Fermentables (1 kg)

1 kg - Extra Pale Maris Otter 3.1 EBC (100%)
^ Lot # 67-200827-161058-155815-1/1
^ The Malt Miller (UK) MAL-00-040
30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
^ Albert Heijn (NL)

Hops (23 g)

30 min - 7 g - Fuggle (Whole) - 5% (14 IBU)
^ Worcester Hop Shop (UK)
15 min - 8 g - Fuggle (Whole) - 5% (11 IBU)
^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C
15 min - 8 g - Fuggle (Whole) - 5% (2 IBU)

Miscellaneous

Mash - 0.17 ml - Calcium Chloride (CaCl₂) 33. ...
^ Lot # 115038
^ Brouwstore (NL) 055.035.0
Mash - 0.54 g - Epsom Salt (MgSO₄)
^ Lot # /2119000091
^ Brouwstore (NL) 055.027.7
Mash - 1.2 ml - Lactic Acid 80% 80%
^ Lot # 20200213
^ Brouwstore (NL) 003.002.3
Mash - 3 items - pH paper strips 5.2 - 6.8
^ Lot # 20200422/1
^ Brouwstore (NL) 013.075.7
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 - 0.05 g - Lallemand Servomyces
^ Lot # 15400112904ABV
^ Brouwstore (NL) 050.620.4
10 min - Boil - 1 items - Wort Chiller
^ Brouwstore (NL) 057.020.20
Bottling - 15 items - 33 cl Steinie bottle (s...
^ Brouwstore (NL) 017.500.0

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...
^ Lot # 03012001180611V
^ The Malt Miller (UK) YEA-02-021

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

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

NL Hoofddorp Rein Tap Water (2020-Q1 WOR) (St...
Ca 43 Mg 15 Na 67 Cl 75 SO 68

SO/Cl ratio: 0.9
Mash pH 5.43

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:



5 EBC

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[www.brewfather.app](https://web.brewfather.app)

Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).