

03 SMaSH Godiva - 4.6%

British Golden Ale

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Type: All Grain

IBU : 32 (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 : 1.012

Fermentables (1.13 kg)

1.1 kg - Pale Malt, Maris Otter 5.9 EBC (97.4%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (18 g)

60 min - 5 g - Godiva - 7.52% (18 IBU)
10 min - 8 g - Godiva - 7.52% (10 IBU)
5 min - 5 g - Godiva - 7.52% (4 IBU)

Miscellaneous

Mash - 0.28 g - Calcium Chloride (CaCl₂) 33 %
Mash - 0.14 g - Epsom Salt (MgSO₄)
Mash - 1.08 g - Gypsum (CaSO₄)
Mash - 0.13 g - Magnesium Chloride (MgCl₂)
Sparge - 0.49 g - Calcium Chloride (CaCl₂) 33 %
Sparge - 0.25 g - Epsom Salt (MgSO₄)
Sparge - 1.91 g - Gypsum (CaSO₄)
Sparge - 1.13 ml - Lactic Acid 80%
Sparge - 0.24 g - Magnesium Chloride (MgCl₂)
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 0.05 g - Servomyces

Yeast

0.5 pkg - Lallemant (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 140 Mg 18 Na 67 Cl 55 SO 243

SO/Cl ratio: 4.4
Mash pH : 5.7
Sparge pH : 6

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



9 EBC