

## 69 Two Pints and a Packet of Hops (Godiva and Progress) - 4.3%

British Golden Ale

Author: The Thirsty Otter

Type: All Grain

IBU : 32 (Tinseth)  
 BU/GU : 0.76  
 Colour : 8 EBC  
 Carbonation : 2.3 CO<sub>2</sub>-vol

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

Fermentables (1.03 kg)

1 kg - Maris Otter Pale Ale Malt 5.9 EBC (97.1%)  
 ^ Brouwstore (NL)  
 30 g - Sugar, Table (Sucrose) 2 EBC (2.9%)  
 ^ Albert Heijn (NL)

Hops (32 g)

30 min - 6 g - Godiva (Whole) - 7.52% (18 IBU)  
 ^ Worcester Hop Shop (UK)  
 15 min - 6 g - Godiva (Whole) - 7.52% (12 IBU)  
 ^ Worcester Hop Shop (UK)

Hop Stand

15 min hopstand @ 80 °C  
 15 min - 6 g - Godiva (Whole) - 7.52% (3 IBU)

Dry Hops

7 days - 7 g - Godiva (Whole) - 7.52%  
 7 days - 7 g - Progress - 7.6%

Miscellaneous

Mash - 0.12 g - Baking Soda (NaHCO<sub>3</sub>)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.78 g - Calcium Chloride (CaCl<sub>2</sub>) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.18 g - Epsom Salt (MgSO<sub>4</sub>)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.52 g - Gypsum (CaSO<sub>4</sub>)  
 ^ Brouwmaatje (NL)  
 Mash - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 3 l - NL Spa Reine Flat Mineral Water  
 ^ AH (NL)  
 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 - 10 items - 50 cl Bomber bottle (26...  
 ^ United Kingdom

01 Brouwput 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

BP One Step Mash (60 min)

68.7 °C - Strike Temp

63 °C - 60 min - Temperature

Fermentation Profile

Ale

17 °C - 10 days - Primary

21 °C - 4 days - Diacetyl rest

17 °C - 14 days - Carbonation

17 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)

Ca 56 Mg 15 Na 41 Cl 76 SO 152

SO/Cl ratio: 2

Mash pH: 5.37

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

## Recipe Notes

Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltniller.co.uk/>).  
v2: skipped on the bittering hops for flavour and aroma additions.