

18 SMaSH East Kent Golding - 4.5%

British Golden Ale

Author: My Plonk Beer

Type: All Grain

IBU : 29 (Tinseth)
Color : 8 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.028
Post-Boil Gravity: 1.043
Original Gravity : 1.045
Final Gravity : 1.011

Fermentables (1.13 kg)

1.1 kg - Best Pale Ale Malt 5.5 EBC (97.4%)
30 g - Bottling - Sugar, Table (Sucrose) 2 EB...

Hops (20.2 g)

60 min - 6.2 g - East Kent Goldings (EKG) - 5...
30 min - 4 g - East Kent Goldings (EKG) - 5%...

Hop Stand

15 min hopstand @ 80 °C
15 min - 10 g - East Kent Goldings (EKG) - 5%...

Miscellaneous

Mash - 0.47 ml - Calcium Chloride (CaCl2) 33...
Mash - 0.1 g - Epsom Salt (MgSO4)
Mash - 1.2 ml - Lactic Acid 80% 80%
60 min - Boil - 0.15 g - Lipohop K
10 min - Boil - 1 g - Irish Moss
10 min - Boil - 1 items - Wort Chiller
Bottling - 15 items - Steinie bottle 33 cl (s...

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...

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

Batch Size : 5.6 L
Boil Size : 9.16 L
Post-Boil V.: 5.96 L

Mash Water : 3.3 L
Sparge Water: 4 L
Boil Time : 60 min
Top-Up Water: 3.04 L
Total Water : 10.34 L

Brewhouse Efficiency: 71.8%
Mash Efficiency : 73.3%

Mash Profile

01 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) (En...
Ca 46 Mg 10 Na 67 Cl 10 SO 48

SO/Cl ratio: 5
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:

Recipe Notes

Single Mash and Single Hop exBEERiment
Malt is ordered with standard crush @ The Malt
Miller (<https://www.themaltmiller.co.uk/>).



8 EBC