

# Lote 02- 0325 -WINTER

British Golden Ale (12 A)

**Type:** All Grain

**Batch Size:** 126,00 L

**Boil Size:** 163,62 L

**Boil Time:** 43 min

**End of Boil Vol:** 140,62 L

**Final Bottling Vol:** 127,00 L

**Fermentation:** Ale, Two Stage-JUCA

**Date:** 27 Mar 2025

**Brewer:** Jucas

**Asst Brewer:**

**Equipment:** Thoth Beer

Master-120L

**Efficiency:** 72,00 %

**Est Mash Efficiency:**

77,1 %

**Taste Rating:** 30,0



## Taste Notes:

## Ingredients

Amt	Name	Type	#	%/IBU	Volume
11,90 kg	Swaen©Pilsner 2024 compra2 (5,4 EBC)	Grain	1	61,7 %	7,76 L
5,40 kg	GoldSwaen©Amber (70,1 EBC)	Grain	2	28,0 %	3,52 L
2,00 kg	Sugar Junior KoK 2024 [Boil] (0,0 EBC)	Sugar	3	10,4 %	1,26 L
25,00 g	Hallertau Magnum 2024 [11,30 %] - Boil...	Hop	4	4,2 IBUs	-
31,00 g	Strata 2024 [14,00 %] - Boil 15,5 min	Hop	5	5,0 IBUs	-
25,00 g	Hallertau Magnum 2024 [11,30 %] - Boil...	Hop	6	2,1 IBUs	-
1,26 g	ServoMyces (Boil 5,0 mins)	Other	7	-	-
1,00 mg	CUSTO Brassage (Boil)	Other	8	-	-
60,00 g	HBC 586 2024 [13,00 %] - Steep/Whirlp...	Hop	9	3,1 IBUs	-
1,0 pkg	SafAle German Ale 2024 3/3 (DCL/Fer...	Yeast	10	-	-

## Gravity, Alcohol Content and Color

**Est Original Gravity:** 1,036 SG

**Measured Original Gravity:**

1,033 SG

**Est Final Gravity:** 1,001 SG

**Measured Final Gravity:**

1,008 SG

**Estimated Alcohol by Vol:** 4,6 %

**Actual Alcohol by Vol:** 3,3 %

**Bitterness:** 14,4 IBUs

**Calories:** 302,2 kcal/l

**Est Color:** 17,9 EBC

## Mash Profile

**Mash Name:** Thoth Beer

**Total Grain Weight:** 19,30 kg

**Sparge Water:** 150,98 L

**Grain Temperature:** 78,0 C

**Sparge Temperature:** 78,0 C

**Tun Temperature:** 50,0 C

**Adjust Temp for Equipment:**

**Target Mash PH:** 5,20

TRUE

**Mash Acid Addition:** None

**Est Mash PH:** 5,48

**Sparge Acid Addition:** None

**Measured Mash PH:** 4,80

## Mash Steps

Name	Description	Step Temperature	Step Time
Add malte + 9 ad...	Add 6,00 L of water and heat to 48,0 C...	48,0 C	9 min
Iodod Teste	Add -1,06 L of water and heat to 63,0...	63,0 C	38 min
Mash Step	Add 31,51 L of water and heat to 74,0...	74,0 C	18 min
Mas out	Add -1,49 L of water and heat to 84,0...	84,0 C	30 min

**Sparge:** Fly sparge with 150,98 L water at 78,0 C

**Mash Notes:**

Carbonation and Storage

**Carbonation Type:** Bottle

**Volumes of CO2:** 2,3

**Pressure/Weight:** 679,73 g

**Carbonation Est:** Bottle with

**Keg/Bottling Temperature:** 21,1 C

679,73 g Table Sugar

**Fermentation:** Ale, Two Stage-  
JUCA

**Carbonation (from Meas Vol):**  
Bottle with 726,56 g Table  
Sugar

**Fermenter:** 01

**Age for:** 30,00 days

**Storage Temperature:** 20,0 C

Notes

Rela agua malte 4/1

Envasar

Com sugar invertido! - 4,5gr/l no barril e garrafa

*Created with BeerSmith*