

# Lote 02- 0325 -WINTER '25

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

<b>Est Original Gravity:</b> 1,036 SG	<b>Measured Original Gravity:</b> 1,033 SG
<b>Est Final Gravity:</b> 1,001 SG	<b>Measured Final Gravity:</b> 1,008 SG
<b>Estimated Alcohol by Vol:</b> 4,6 %	<b>Actual Alcohol by Vol:</b> 3,3 %
<b>Bitterness:</b> 14,4 IBUs	<b>Calories:</b> 302,2 kcal/l
<b>Est Color:</b> 17,9 EBC	

## Mash Profile

<b>Mash Name:</b> Thoth Beer	<b>Total Grain Weight:</b> 19,30 kg
<b>Sparge Water:</b> 150,98 L	<b>Grain Temperature:</b> 78,0 C
<b>Sparge Temperature:</b> 78,0 C	<b>Tun Temperature:</b> 50,0 C
<b>Adjust Temp for Equipment:</b> TRUE	<b>Target Mash PH:</b> 5,20
<b>Est Mash PH:</b> 5,48	<b>Mash Acid Addition:</b> None
<b>Measured Mash PH:</b> 4,80	<b>Sparge Acid Addition:</b> None

## 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  
**Pressure/Weight:** 679,73 g  
**Keg/Bottling Temperature:** 21,1 C  
**Fermentation:** Ale, Two Stage-JUCA  
**Fermenter:** 01

**Volumes of CO2:** 2,3  
**Carbonation Est:** Bottle with 679,73 g Table Sugar  
**Carbonation (from Meas Vol):** Bottle with 726,56 g Table Sugar  
**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

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