

## Fiddled With It - 4.2%

### British Golden Ale

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Type: Partial Mash

IBU : 38 (Tinseth)  
 BU/GU : 1.03  
 Colour : 14 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.018  
 Original Gravity : 1.024  
 Total Gravity : 1.037  
 Final Gravity : 1.005

### Fermentables (791 g)

514 g - Maris Otter 5.5 EBC (65%)  
 ^ The Malt Miller (UK) MAL-00-038  
 198 g - Primary - Spray Dried Malt Extract -...  
 ^ The Malt Miller (UK) EXT-00-006  
 79 g - CaraWheat 120 EBC (10%)  
 ^ The Malt Miller (UK) MAL-01-001

### Hops (12 g)

40 min - 3 g - Admiral (Whole) - 15.24% (22 IBU)  
 ^ The Malt Miller (UK) HOP-00-010  
 30 min - 3 g - Bramling Cross - 7% (10 IBU)  
 ^ The Malt Miller (UK) HOP-04-004  
 30 min - 3 g - East Kent Goldings (T90) - 5%...  
 ^ The Malt Miller (UK) HOP-04-001

### Dry Hops

2 days - 3 g - East Kent Goldings (T90) - 5%

### Yeast

0.2 pkg - Fermentis SafBrew Ale S-33  
 ^ The Malt Miller (UK) YEA-02-028  
 0.2 pkg - Mangrove Jack's US West Coast Yeast...

### 01 Brouwpunt 5L (60min) (rev 4)

Batch Size : 5.6 L  
 Boil Size : 7.76 L  
 Post-Boil Vol : 5.96 L

Mash Water : 1.78 L  
 Sparge Water : 6.67 L  
 Boil Time : 60 min  
 Total Water : 8.45 L



14 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 71 °C - Strike Temp  
 65 °C - 60 min - Temperature

### Fermentation Profile

Ale  
 20 °C - 14 days - Primary

### Measurements

Mash pH:

Boil Volume:

Pre-Boil Gravity:

Post-Boil Kettle Volume:

Original Gravity:

Fermenter Top-Up:

Fermenter Volume:

Final Gravity:

Bottling Volume:

### Recipe Notes

Target: ABV = 3.8 %, IBU = 40, EBC = 15, OG = 1.037, FG = 1.007.  
 Lallemend Verdant and Fermentis S-33 can be swapped.