

Adnams Ghost Ship - 4.7%

British Golden Ale

Author: Alcoholx@homebrewinguk.com

Type: All Grain

IBU : 57 (Tinseth)
 BU/GU : 1.21
 Colour : 13 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.046
 Total Gravity : 1.047
 Final Gravity : 1.011

Fermentables (1.12 kg)

1.067 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ The Malt Miller (UK) MAL-00-036
 28 g - Caramalt 29.5 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-014
 28 g - Crystal Rye Malt 150 EBC (2.5%)
 ^ The Malt Miller (UK) MAL-01-010
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (33.4 g)

90 min - 4.2 g - Columbus (T90) - 15.5% (37 IBU)
 ^ The Malt Miller (UK) HOP-05-009
 10 min - 9.7 g - Cascade (T90) - 7.5% (16 IBU)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Hop Stand

10 min hopstand @ 80 °C
 10 min - 4.9 g - Cascade (T90) - 7.5% (2 IBU)
 10 min - 4.9 g - Citra - 13.8% (3 IBU)

Dry Hops

4 days - 9.7 g - Citra - 13.8%

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.86 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.74 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.74 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Adnams Ghost mini keg yeast

01 Brouwpunt 5L (90min) (rev 4)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 3.37 L
 Sparge Water : 6.49 L
 Boil Time : 90 min
 Total Water : 9.86 L



13 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 68.7 °C - Strike Temp
 63 °C - 60 min - Temperature

Fermentation Profile

01 Ale + DR + Conditioning
 18 °C - 10 days - Primary
 21 °C - 4 days - Diacetyl rest
 18 °C - 14 days - Carbonation
 18 °C - 28 days - Conditioning

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1
 Mash pH: 5.4
 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:

Adnams Ghost Ship

Recipe Notes

Target: ABV = 4.5 %, IBU = 45, EBC = 20, OG = 1.046, FG = 1.012.