

Exmoore Ales - Exmoor Gold (clone) - 4.6%

British Golden Ale

Author: Chandos Brewery

Type: All Grain

IBU : 44 (Tinseth)
 BU/GU : 0.98
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031
 Original Gravity : 1.045
 Final Gravity : 1.010

Fermentables (1.11 kg)

1.105 kg - Pale Malt, Maris Otter 5.9 EBC (100%)

Hops (15.6 g)

90 min - 9.5 g - Challenger - 7.5% (40 IBU)
 10 min - 3.9 g - East Kent Goldings (EKG) - 5...

Hop Stand

5 min hopstand @ 80 °C
 5 min - 2.2 g - Styrian Goldings - 5.4% (0 IBU)

Miscellaneous

Mash - 0.32 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.85 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.84 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.3 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.67 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

0.4 pkg - Fermentis SafAle English Ale S-04

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

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

Mash Water : 3.32 L
 Sparge Water : 6.52 L
 Boil Time : 90 min
 Total Water : 9.84 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

High fermentability
 72.1 °C - Strike Temp
 66 °C - 90 min - Temperature

Fermentation Profile

Ale
 20 °C - 14 days - Primary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)
 Ca 55 Mg 15 Na 45 Cl 75 SO 150

SO/Cl ratio: 2

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:

Recipe Notes

A Graham Wheeler recipe for the fantastic "Exmoor Gold". A beautiful golden ale that is smooth, fruity and refreshing.