

Nerdy Brewers - SHA-2 (Single Hop Ale) - 4.5%

British Golden Ale

Author: Nerdy Brewers

Type: All Grain

IBU : 40 (Tinseth)
 BU/GU : 0.89
 Colour : 14 EBC
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.045
 Final Gravity : 1.011

Fermentables (1.12 kg)

913 g - Maris Otter Pale Ale Malt 5.9 EBC (81...
 ^ The Malt Miller (UK) MAL-00-036
 120 g - Munich 10.8 EBC (10.7%)
 88 g - GoldSwaen Amber 70 EBC (7.9%)

Hops (28.4 g)

60 min - 14.9 g - Fuggle - 4.3% (33 IBU)
 15 min - 3.7 g - Fuggle - 4.3% (4 IBU)
 5 min - 3.3 g - Fuggle - 4.3% (2 IBU)

Hop Stand

10 min hopstand @ 80 °C
 10 min 80 °C - 6.5 g - Fuggle - 4.3% (1 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.67 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.67 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
 ^ 03-2021

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

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

Mash Water : 3.36 L
 Sparge Water : 5.6 L
 Boil Time : 60 min
 Total Water : 8.96 L



14 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

64, 78. lichte body
 69.9 °C - Strike Temp
 64 °C - 75 min - Amylaserust
 78 °C - 10 min - Uitmaischen

Fermentation Profile

Ale
 20 °C - 14 days - Primary

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: 5.39
 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: