

Saaz Pale Ale - 5.1%

British Golden Ale

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Type: All Grain

IBU : 39 (Tinseth)
 BU/GU : 0.86
 Colour : 8 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.022
 Original Gravity : 1.043
 Total Gravity : 1.045
 Final Gravity : 1.006

Fermentables (957 g)

450 g - Pilsner 2-Row 3 EBC (47%)
 229 g - Dried Malt Extract - Light 7 EBC (23.9%)
 115 g - Vienna Malt 6.9 EBC (12%)
 115 g - Wheat Malt 4.1 EBC (12%)
 48 g - Caramalt 29.5 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-014
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (16.5 g)

30 min - 6.5 g - Admiral (T90) - 12.6% (37 IBU)
 ^ The Malt Miller (UK) HOP-04-011

Hop Stand

10 min hopstand @ 80 °C
 10 min - 10 g - Saaz - 3.6% (2 IBU)

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.73 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.64 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.65 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

0.25 pkg - Fermentis SafBrew Specialty Ale T-58
 0.25 pkg - Mangrove Jack's US West Coast Yeas...

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

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

Mash Water : 2.18 L
 Sparge Water : 6.4 L
 Boil Time : 60 min
 Total Water : 8.58 L



8 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
 17 °C - 10 days - Primary
 20 °C - 4 days - Diacetyl rest
 17 °C - 14 days - Carbonation
 17 °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: 5.39

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:

Recipe Notes

Target: ABV = 4.5 %, IBU = 40, EBC = 11, OG = ~1.043, FG = 1.010.