

Brown and Bitter - Pale Ale - 4.3%

British Golden Ale

Author: Brown and Bitter

Type: All Grain

IBU : 41 (Tinseth)
BU/GU : 0.99
Colour : 12 EBC
Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027
Original Gravity : 1.042
Final Gravity : 1.009

Fermentables (1 kg)

900 g - Finest Pale Ale Golden Promise 5.5 EB...
^ The Malt Miller (UK) MAL-00-058
100 g - 10 min - Boil - Invert Sugar #2 49.5...

Hops (24 g)

60 min - 8 g - East Kent Goldings (T90) - 5%...
^ The Malt Miller (UK) HOP-04-001
45 min - 8 g - Fuggles - 4.5% (18 IBU)
^ The Malt Miller (UK) HOP-04-002

Hop Stand

10 min hopstand @ 80 °C
10 min - 8 g - Celeia (Styrian Goldings) (T90...

Yeast

0.5 pkg - Wyeast Labs West Yorkshire Ale 1469

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

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

Mash Water : 2.7 L
Sparge Water : 6.04 L
Boil Time : 60 min
Total Water : 8.74 L



12 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

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 = 4.4 %, IBU = 45, OG = 1.042.

<http://browneandbitter.blogspot.com/2017/04/tasting-notes-bitters-and-dry-stouts.html>