

## Noname (20211128) - 4.7%

### British Golden Ale

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Type: All Grain

IBU : 44 (Tinseth)  
 BU/GU : 1.05  
 Colour : 5 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.041  
 Total Gravity : 1.042  
 Final Gravity : 1.006

### Fermentables (1.04 kg)

803 g - Pilsner 2-Row 2 EBC (77%)  
 120 g - Vienna Malt 6.9 EBC (11.5%)  
 120 g - Wheat Malt 3.9 EBC (11.5%)  
 20 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (17 g)

60 min - 7 g - Chinook - 11% (41 IBU)

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 6 g - Fuggie (Whole) - 5% (1 IBU)  
 10 min - 4 g - Citra - 13.8% (2 IBU)

### Miscellaneous

Mash - 0.96 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 2.59 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.96 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.3 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.7 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.4 pkg - Mangrove Jack's US West Coast Yeast...

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

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

Mash Water : 3.13 L  
 Sparge Water : 5.75 L  
 Boil Time : 60 min  
 Total Water : 8.88 L



5 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 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5

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

Target: ABV = 4.5-4.7 %, OG = 1.046, FG = 1.012.

Yeast: Munton's or M44 with a dash of Verdant or S33.