

## Three Brooks Pale Ale - 4.5%

### British Golden Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 35 (Tinseth)  
 BU/GU : 0.84  
 Colour : 15 EBC  
 Carbonation : 2 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Total Gravity : 1.042  
 Final Gravity : 1.008

### Fermentables (1.03 kg)

432 g - Pilsner 3.5 EBC (42.1%)  
 ^ The Malt Miller (UK) MAL-00-074  
 390 g - Finest Pale Ale Golden Promise 5.5 EB...  
 ^ The Malt Miller (UK) MAL-00-058  
 103 g - Naked Oat Malt 5 EBC (10%)  
 ^ Get 'er Brewed (NI) GEB2150  
 51 g - CaraWheat 120 EBC (5%)  
 ^ The Malt Miller (UK) MAL-01-001  
 51 g - Caramel Rye 69 EBC (5%)  
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (46 g)

#### Hop Stand

30 min hopstand @ 80 °C  
 30 min - 20 g - Aurora - 8.25% (15 IBU)  
 30 min - 13.5 g - Crystal (T90) - 3.1% (4 IBU)  
 30 min - 12.5 g - Citra - 13.8% (16 IBU)

### Miscellaneous

Mash - 0.63 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.16 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.62 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 - 0.3 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - White Labs California Ale WLP001

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

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

Mash Water : 3.08 L  
 Sparge Water : 5.79 L  
 Boil Time : 60 min  
 Total Water : 8.87 L



15 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

01 One Step Mash (60 min)  
 72.1 °C - Strike Temp  
 66 °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 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7

Mash pH: 5.36

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

# Three Brooks Pale Ale

## Recipe Notes

Target: IBU = 37, OG = 1.040.

Drank a bottle of this recent pale ale brew earlier and I was thinking that's it's greater than the sum of it's parts but actually, looking at the recipe, its parts look pretty good and I can see why I like it!

It's a nice beer and only 1.040.

Sort of hazy pale.

It's a bit hazy but not super hazy.

Bestmalz Pilsner (42%)

Simpson's Golden Promise Malt (38%)

Crisp Naked Oat Malt (10%)

Weyermann CaraRye (5%)

Weyermann CaraWheat (5%)

27g Crystal, 40g Aurora and 25g Citra, all in at flame out with no chill.

Brewmate reckons 37 IBU.

I'd guess less, maybe 30. 5.75g hops per litre.

Yeast:

WLP644 or,

WLP001 + S-33

Both are good.