

## Robinsons Brewery - Dizzy Blonde (clone) - 4.5%

### British Golden Ale

Author: Melvyn Waite

Type: All Grain

IBU : 29 (Tinseth)  
 BU/GU : 0.67  
 Colour : 7 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.031  
 Original Gravity : 1.040  
 Total Gravity : 1.043  
 Final Gravity : 1.009

### Fermentables (1.03 kg)

980 g - Finest Pale Maris Otter 5 EBC (95.2%)  
 ^ The Malt Miller (UK) MAL-00-072  
 50 g - Wheat Malt 4 EBC (4.9%)  
 ^ The Malt Miller (UK) MAL-04-004  
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (33.3 g)

15 min - 4.1 g - Cascade (T90) - 6.5% (8 IBU)  
 ^ The Malt Miller (UK) HOP-05-005  
 10 min - 4.9 g - Amarillo (T90) - 8.4% (10 IBU)  
 ^ The Malt Miller (UK) HOP-05-007

### Hop Stand

15 min hopstand @ 80 °C  
 15 min - 16 g - Amarillo (T90) - 8.4% (8 IBU)  
 15 min - 8.3 g - Cascade (T90) - 6.5% (3 IBU)

### Miscellaneous

Mash - 0.29 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 0.76 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.76 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.17 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 1.5 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Mash - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 Sparge - 2 items - pH paper strips 5.2 - 6.8  
 ^ Lot # 20200422/1  
 ^ Brouwstore (NL) 013.075.7  
 60 min - Boil - 0.18 g - Lipohop K  
 ^ Lot # LPK110  
 ^ The Malt Miller (UK) CH-03-013  
 10 min - Boil - 1.1 g - Irish Moss  
 ^ Lot # 4348  
 ^ Brouwstore (NL) 125.249.1  
 10 min - Boil - 0.06 g - Lallemand Servomyces  
 ^ Lot # 154001112904ABV

### 01 Brouwpunt 5L (60min) (rev 3)

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

Mash Water : 3.09 L  
 Sparge Water : 4 L  
 Boil Time : 60 min  
 Top-Up Water : 1.78 L  
 Total Water : 8.87 L



7 EBC

Brewhouse Efficiency: 71.8%  
 Mash Efficiency: 73.3%

### Mash Profile

Imported  
 71 °C - Strike Temp  
 65 °C - 60 min - Mash  
 75 °C - 10 min - Mash out

### Fermentation Profile

Imported  
 18 °C - 10 days - Primary  
 19 °C - 45 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 55 Mg 15 Na 46 Cl 75 SO 150

SO/Cl ratio: 2

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:

# Robinsons Brewery - Dizzy Blonde (c...



## Recipe Notes

Target: ABV = 3.8 % (cask), 4.4 % (bottle), IBU = N/A, EBC = N/A  
Lowered the grain bill to match ABV.