

First Gold Green Hop - 5%

British Golden Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 43 (Tinseth)
 BU/GU : 0.88
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Total Gravity : 1.048
 Final Gravity : 1.010

Fermentables (1.14 kg)

954 g - Best Ale Malt 7 EBC (83.4%)
 ^ Get 'er Brewed (NI) GEB2130
 127 g - Chateau Wheat Blanc 4.5 EBC (11.1%)
 63 g - Caramalt 29.5 EBC (5.5%)
 ^ The Malt Miller (UK) MAL-01-014
 30 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (150 g)

60 min - 50 g - First Gold (green) (Whole) -...
 ^ Foraged by Clibit @ Old Trafford
 10 min - 50 g - First Gold (green) (Whole) -...
 ^ Foraged by Clibit @ Old Trafford

Hop Stand

10 min hopstand @ 80 °C
 10 min - 50 g - First Gold (green) (Whole) -...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.77 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.77 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.67 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.68 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ The Malt Miller (UK) YEA-02-023
 0.2 pkg - Lallemend (LalBrew) Verdant IPA
 ^ The Malt Miller (UK) YEA-02-051

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

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

Mash Water : 3.43 L
 Sparge Water : 5.55 L
 Boil Time : 60 min
 Total Water : 8.98 L



11 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 33 Mg 9 Na 38 Cl 75 SO 75

SO/Cl ratio: 1

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:

First Gold Green Hop

Recipe Notes

Target: ABV = 4.6 %, IBU = 40, EBC = 9, OG = 1.046, FG = 1.011.