

## Chump (20210404) - 4.9%

### British Golden Ale

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Type: All Grain

IBU : 21 (Tinseth)  
 BU/GU : 0.47  
 Colour : 11 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026  
 Original Gravity : 1.045  
 Final Gravity : 1.008

### Fermentables (1.03 kg)

733 g - Maris Otter 5.5 EBC (71%)  
 ^ The Malt Miller (UK) MAL-00-038  
 165 g - 10 min - Boil - Sugar, Table (Sucrose...  
 ^ Albert Heijn (NL)  
 72 g - Pale Crystal Malt 60 EBC (7%)  
 ^ The Malt Miller (UK) MAL-01-019  
 62 g - Acidulated Malt 5 EBC (6%)  
 ^ The Malt Miller (UK) MAL-00-011

### Hops (6 g)

30 min - 6 g - Amarillo (T90) - 8.4% (21 IBU)  
 ^ The Malt Miller (UK) HOP-05-007

### Miscellaneous

Mash - 0.24 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 0.24 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Sparge - 1.08 ml - Lactic Acid 80% 80%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3

### Yeast

0.5 pkg - Fermentis SafBrew Ale S-33  
 ^ The Malt Miller (UK) YEA-02-028

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

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

Mash Water : 2.6 L  
 Sparge Water : 6.11 L  
 Boil Time : 60 min  
 Total Water : 8.71 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

Ale  
 20 °C - 14 days - Primary

### Water Profile

NL Hoofddorp Rein Tap Water (2020-Q3 WQR) (St...  
 Ca 46 Mg 13 Na 68 Cl 92 SO 75

SO/Cl ratio: 0.8  
 Mash pH: 5.1  
 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: