

Old Trafford Fuggles Pale - 4.6%

British Golden Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 41 (Tinseth)
 BU/GU : 0.93
 Colour : 12 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.026
 Original Gravity : 1.042
 Total Gravity : 1.044
 Final Gravity : 1.009

Fermentables (970 g)

693 g - Best Ale Malt 6.5 EBC (71.4%)
 138 g - 10 min - Boil - Spray Dried Malt Extr...
 ^ The Malt Miller (UK) EXT-00-005
 93 g - Wheat Malt 4.1 EBC (9.6%)
 46 g - Extra Light Crystal Malt 100 EBC (4.7%)
 ^ The Malt Miller (UK) MAL-01-031
 23 g - Bottling - Sugar, Table (Sucrose) 2 EBC
 ^ Albert Heijn (NL)

Hops (153 g)

60 min - 5 g - Chinook (Whole) - 8% (21 IBU)
 30 min - 37 g - Fuggle (green) (Whole) - 0.8%...
 ^ Clibit @ Old Trafford
 10 min - 37 g - Fuggle (green) (Whole) - 0.8%...
 ^ Clibit @ Old Trafford

Hop Stand

10 min hopstand @ 80 °C
 10 min - 74 g - Fuggle (green) (Whole) - 0.8%...

Miscellaneous

Mash - 0.04 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.75 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.74 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.65 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.65 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

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

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

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

Mash Water : 2.5 L
 Sparge Water : 6.18 L
 Boil Time : 60 min
 Total Water : 8.68 L



12 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:

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Recipe Notes

Target: ABV = 4.5 %, IBU = 40, EBC = 12, OG = 1.045, FG = 1.011.