

8 EBC

Boddington IP (1980) alternate hops - 4.3%

British Golden Ale 01 Brouwpunt 5L (120min) (rev 4)

Author: Clibit@homebrewinguk.com Boil Size

Type: All Grain

IBU : 31 (Tinseth) Colour : 8 EBC Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.023 : 1.043 Original Gravity : 1.045 Total Gravity : 1.012 Final Gravity

Fermentables (1 kg)

900 g - Pale Ale Malt 5.5 EBC (90%) ^ The Malt Miller (UK) MAL-00-042 67 g - Flameout - Spray Dried Malt Extract -... ^ The Malt Miller (UK) EXT-00-006 33 g - Maltodextrin 5.9 EBC (3.3%)

^ The Malt Miller (UK) SUG-00-006 26 g - Bottling - Sugar, Table (Sucrose) 2 EBC ^ Albert Heijn (NL)

Hops (10 g)

120 min - 4 g - Northern Brewer (T90) - 7.8%... ^ The Malt Miller (UK) HOP-06-003

30 min - 4 g - Bramling Cross - 7% (12 IBU) ^ The Malt Miller (UK) HOP-04-004

Dry Hops

4 days - 2 g - East Kent Goldings (T90) - 5%

Miscellaneous

Mash - 0.29 g - Epsom Salt (MgSO4)

^ Lot # /2119000091

^ Brouwstore (NL) 055.027.7 Mash - 0.29 g - Gypsum (CaSO4) ^ The Malt Miller (UK) CHE-03-004 Mash - 1 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Sparge - 1.42 ml - Lactic Acid 80% 80%

^ Lot # 20200213

^ Brouwstore (NL) 003.002.3

Yeast

0.5 pkg - Neales Brewing Supplies Classic Eng...

^ The Malt Miller (UK) YEA-02-021

Batch Size : 5.6 L : 9.56 L Post-Boil Vol : 5.96 L

Mash Water : 2.7 L Sparge Water : 7.84 L Boil Time : 120 min Total Water : 10.54 L

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: 5.39 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:

Recipe Notes

Target: ABV = 3.57 %, IBU = 32, EBC = 6.9, OG = 1.034, FG = 1.007.