

Heart of Gold Pale Ale - 4.5%

Classic English-Style Pale Ale

Author: Northern Brewster@homebrewinguk.com

Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.61
 Colour : 16 EBC
 Carbonation : 1.8 CO2-vol

Pre-Boil Gravity : 1.035
 Original Gravity : 1.046
 Final Gravity : 1.012

Fermentables (1.19 kg)

745 g - Finest Pale Ale Golden Promise 5.5 EB...
 ^ The Malt Miller (UK) MAL-00-058
 298 g - Pale Wheat Malt 3 EBC (25%)
 ^ The Malt Miller (UK) MAL-00-047
 90 g - Rye Malt 25 EBC (7.6%)
 ^ The Malt Miller (UK) MAL-00-037
 59 g - Crystal Malt 150 EBC (5%)
 ^ The Malt Miller (UK) MAL-01-008

Hops (19.9 g)

60 min - 4.4 g - Fuggle (Whole) - 5% (10 IBU)
 ^ Worcester Hop Shop (UK)
 60 min - 4.4 g - Willamette (Whole) - 5% (10...
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 15 min - 3.7 g - Willamette (Whole) - 5% (4 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter
 5 min - 3.7 g - Fuggle (Whole) - 5% (2 IBU)
 ^ Worcester Hop Shop (UK)
 5 min - 3.7 g - Willamette (Whole) - 5% (2 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Miscellaneous

Mash - 0.05 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 0.08 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.04 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.58 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.58 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.8 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 10 min - Boil - 1.217 g - Irish Moss
 ^ Lot # 4348
 ^ Brouwstore (NL) 125.249.1

Yeast

0.4 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 : 3.58 L
 Sparge Water : 5.44 L
 Boil Time : 60 min
 Total Water : 9.02 L



16 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 72.1 °C - Strike Temp
 66 °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 21 Mg 8 Na 6 Cl 10 SO 65

SO/Cl ratio: 6.8
 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 = 4.7 %, OG = 1.046, FG = 1.010.