

Old Duffer Beer - 4.6%

British Golden Ale

Author: Clibit@homebrewinguk.com

Type: All Grain

IBU : 42 (Tinseth)
 BU/GU : 0.96
 Colour : 14 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.030
 Original Gravity : 1.044
 Final Gravity : 1.009

Fermentables (1.04 kg)

896 g - Golden Promise Pale Ale Malt 5 EBC (86%)
 ^ The Malt Miller (UK) MAL-00-034
 62 g - Brown Sugar, Dark 98.5 EBC (6%)
 42 g - Crystal 20L 52 EBC (4%)
 42 g - Wheat White Malt 4.5 EBC (4%)

Hops (32.6 g)

First Wort 60 - 4.4 g - East Kent Goldings -...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...
 60 min - 5 g - Bramling Cross (Whole) - 5% (1...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 60 min - 5 g - Willamette (Whole) - 5% (12 IBU)
 ^ Lot # 20220911
 ^ Home grown by The Thirsty Otter

Hop Stand

15 min hopstand @ 80 °C
 15 min - 5.6 g - Bramling Cross (Whole) - 5%...
 ^ Lot # 20220903
 ^ Home grown by The Thirsty Otter
 15 min - 5.6 g - East Kent Goldings - 5.4% (2...
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Dry Hops

4 days - 7 g - East Kent Goldings - 5.4%
 ^ Hopeye (GB) HE-50G-HOPS-EASTKENTGOLDINGS (5...

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.2 g - Calcium Chloride (CaCl2) 33 % 33%
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.18 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.36 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.38 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.4 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.7 pkg - Lallemend (LalBrew) Windsor Yeast

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

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

Mash Water : 2.94 L
 Sparge Water : 5.88 L
 Boil Time : 60 min
 Total Water : 8.82 L



14 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 58 Mg 6 Na 17 Cl 46 SO 107

SO/Cl ratio: 2.3
 Mash pH: 5.38
 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: