

Oakland GBH - 4.5%

British Golden Ale

Author: The Malt Miller / bluesoulpaul

Type: All Grain

IBU : 34 (Tinseth)
 BU/GU : 0.9
 Colour : 4 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.019
 Original Gravity : 1.033
 Total Gravity : 1.038
 Final Gravity : 1.004

Fermentables (825 g)

640 g - Extra Pale Maris Otter 3.1 EBC (77.6%)
 ^ Lot # 67-200827-161058-155815-1/1
 ^ The Malt Miller (UK) MAL-00-040
 75 g - 5 min - Boil - Sugar, Table (Sucrose)...
 ^ Albert Heijn (NL)
 75 g - Secondary - Sugar, Table (Sucrose) 2 E...
 ^ Albert Heijn (NL)
 35 g - Wheat Malt 4 EBC (4.2%)
 ^ The Malt Miller (UK) MAL-04-004

Hops (15 g)

90 min - 5 g - Brewer's Gold - 7% (22 IBU)
 15 min - 5 g - Mount Hood - 6% (9 IBU)
 5 min - 5 g - Mount Hood - 6% (4 IBU)

Miscellaneous

Mash - 1.02 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 2.73 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 1.02 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 1.24 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 2.45 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004

Yeast

0.5 pkg - Lallemend (LalBrew) Nottingham Yeast
 ^ Lot # 10812600497711V
 ^ The Malt Miller (UK) YEA-02-023

01 Brouwpunt 5L (90min) (rev 3)

Batch Size : 5.6 L
 Boil Size : 8.66 L
 Post-Boil Vol : 5.96 L

Mash Water : 2.03 L
 Sparge Water : 7.4 L
 Boil Time : 90 min
 Total Water : 9.43 L



4 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 71 °C - Strike Temp
 65 °C - 60 min - Mash
 70 °C - 10 min - Mash Out

Fermentation Profile

Ale
 19 °C - 5 days - Primary
 19 °C - 7 days - Secondary

Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl)
 Ca 100 Mg 15 Na 75 Cl 132 SO 200

SO/Cl ratio: 1.5
 Mash pH: 5.53
 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

Requires secondary fermentation in a keg or cask.
 Malt is ordered with standard crush @ The Malt Miller (<https://www.themaltmiller.co.uk/>).
<https://www.themaltmiller.co.uk/product/oakland-gbh/>
 Rack into a conditioning vessel when gravity reaches 1.011 and it starts to clear. Add finings now if required. I use 12 g gelatine in solution.
 Condition for 1 week then bottle and prime.

Oakland GBH

Recipe Notes

Secondary conditioning for 1 week.
Enjoy. Comments welcome.
Cheers.
Paul, Quarantine Brewery UK