

Farewell Bishop - 4.7%

British Golden Ale

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Type: All Grain

IBU : 36 (Tinseth)
 BU/GU : 0.75
 Colour : 11 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.037
 Original Gravity : 1.048
 Final Gravity : 1.012

Fermentables (1.18 kg)

1.099 kg - Maris Otter Pale Ale Malt 5.9 EBC...
 ^ The Malt Miller (UK) MAL-00-036
 61 g - Carared 47.5 EBC (5.2%)
 24 g - Flaked Oats Including Husk 2 EBC (2%)
 ^ The Malt Miller (UK) MAL-03-007

Hops (23.6 g)

60 min - 4.1 g - Challenger (T90) - 7.2% (15...
 ^ The Malt Miller (UK) HOP-04-000
 15 min - 7.3 g - Cascade (T90) - 6.5% (14 IBU)
 ^ The Malt Miller (UK) HOP-05-005

Hop Stand

33 min hopstand @ 80 °C
 33 min - 12.2 g - Cascade (T90) - 6.5% (7 IBU)

Miscellaneous

Mash - 0.24 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 0.25 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 1.3 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3
 Sparge - 0.99 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

Yeast

0.2 pkg - Fermentis SafAle English Ale S-04
 ^ The Malt Miller (UK) YEA-02-024

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

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

Mash Water : 3.55 L
 Sparge Water : 5.47 L
 Boil Time : 60 min
 Total Water : 9.02 L



11 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

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: 5.38
 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:

Recipe Notes

Target: ABV = 4.62 %, IBU = 35, EBC = 13, OG = 1.047, FG = 1.012.