

## Passion Fruit Tropical Pale Ale - 5.3%

### British Golden Ale

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Type: All Grain

IBU : 39 (Tinseth)  
 BU/GU : 0.92  
 Colour : 8 EBC  
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.027  
 Original Gravity : 1.041  
 Total Gravity : 1.043  
 Final Gravity : 1.003

### Fermentables (985 g)

800 g - Pale Malt 2-Row 5.9 EBC (81.2%)  
 93 g - Wheat Malt 3.9 EBC (9.4%)  
 92 g - 10 min - Boil - Sugar, Table (Sucrose)...  
 ^ Albert Heijn (NL)  
 25 g - Bottling - Sugar, Table (Sucrose) 2 EBC  
 ^ Albert Heijn (NL)

### Hops (33.1 g)

First Wort 60 - 5.2 g - Nelson Sauvin (T90) - ...  
 ^ The Malt Miller (UK) HOP-07-002

### Hop Stand

10 min hopstand @ 80 °C  
 10 min - 5.6 g - Nectarone (H0RT4337) (T90) - ...  
 10 min - 3.7 g - Nelson Sauvin (T90) - 10.7%...  
 10 min - 3.7 g - Riwaka - 6.5% (1 IBU)

### Dry Hops

4 days - 5.6 g - Nectarone (T90) - 12.3%  
 4 days - 5.6 g - Nelson Sauvin (T90) - 10.7%  
 4 days - 3.7 g - Riwaka - 6.5%

### Miscellaneous

Mash - 0.62 g - Baking Soda (NaHCO3)  
 ^ Lot # 41190621/3  
 ^ Brouwstore (NL) 003.106.2  
 Mash - 1.15 g - Calcium Chloride (CaCl2) 33 %...  
 ^ Lot # 115038  
 ^ Brouwstore (NL) 055.035.0  
 Mash - 0.61 g - Canning Salt (NaCl)  
 ^ Albert Heijn (NL)  
 Mash - 1.15 g - Epsom Salt (MgSO4)  
 ^ Lot # /2119000091  
 ^ Brouwstore (NL) 055.027.7  
 Mash - 2.27 g - Gypsum (CaSO4)  
 ^ The Malt Miller (UK) CHE-03-004  
 Mash - 0.5 ml - Lactic Acid 80% 88%  
 ^ Lot # 20200213  
 ^ Brouwstore (NL) 003.002.3  
 Primary - 300 g - Passion Fruit puree  
 ^ For 10 days

### Yeast

0.4 pkg - White Labs Saccharomyces "Bruxellen..."

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

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

Mash Water : 2.68 L  
 Sparge Water : 6.06 L  
 Boil Time : 60 min  
 Total Water : 8.74 L



8 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 - Temperature

### Fermentation Profile

01 Ale + DR + Conditioning  
 22 °C - 10 days - Primary  
 26 °C - 4 days - Diacetyl rest  
 22 °C - 14 days - Carbonation  
 22 °C - 28 days - Conditioning

### Water Profile

02 NL Spa Reine Flat Mineral Water (www.ah.nl...)  
 Ca 81 Mg 15 Na 50 Cl 75 SO 200

SO/Cl ratio: 2.7  
 Mash pH: 5.32  
 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 = 5 %, IBU = 31, OG = 1.042, FG = 1.006.  
800g passion fruit purée @10 days