

Devon Dumpling (clone) - 5%

British Golden Ale

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Type: All Grain

IBU : 45 (Tinseth)
 BU/GU : 0.92
 Colour : 9 EBC
 Carbonation : 2.2 CO2-vol

Pre-Boil Gravity : 1.038
 Original Gravity : 1.050
 Final Gravity : 1.012

Fermentables (1.22 kg)

1.143 kg - Best (Pale) Ale Malt 5.7 EBC (93.5%)
 ^ The Malt Miller (GB) MAL-00-042
 53 g - Wheat Malt 4.1 EBC (4.3%)
 ^ Get 'er Brewed (NI) GEB2147
 27 g - Carapils 4 EBC (2.2%)
 ^ Brouwmaatje (NL) BM-BL.051.307.7/1

Hops (18.5 g)

60 min - 5 g - Challenger (T90) - 6.1% (15 IBU)
 ^ The Malt Miller (UK) HOP-04-000
 15 min - 5.9 g - Citra - 13.8% (24 IBU)
 ^ Worcester Hop Shop (UK)

Hop Stand

20 min hopstand @ 85 °C
 20 min 85 °C - 7.6 g - Cascade (T90) - 7.5% (...)
 ^ Brouwmaatje (NL) BM-BL.053.148.3/100

Miscellaneous

Mash - 0.19 g - Baking Soda (NaHCO3)
 ^ Lot # 41190621/3
 ^ Brouwstore (NL) 003.106.2
 Mash - 1.21 g - Calcium Chloride (CaCl2) 33 %...
 ^ Lot # 115038
 ^ Brouwstore (NL) 055.035.0
 Mash - 0.19 g - Canning Salt (NaCl)
 ^ Albert Heijn (NL)
 Mash - 0.37 g - Epsom Salt (MgSO4)
 ^ Lot # /2119000091
 ^ Brouwstore (NL) 055.027.7
 Mash - 1.41 g - Gypsum (CaSO4)
 ^ The Malt Miller (UK) CHE-03-004
 Mash - 0.6 ml - Lactic Acid 80% 80%
 ^ Lot # 20200213
 ^ Brouwstore (NL) 003.002.3

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 : 3.67 L
 Sparge Water : 5.38 L
 Boil Time : 60 min
 Total Water : 9.05 L



9 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 57 Mg 6 Na 17 Cl 46 SO 107

SO/Cl ratio: 2.3
 Mash pH: 5.39
 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 = 5.1 %, OG = 1.050, FG = 1.010.

Nottingham or US05 yeast.