

Ernest but Bitter - 4.1%

British Golden Ale

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Type: All Grain

IBU : 28 (Tinseth)
 BU/GU : 0.66
 Colour : 9 EBC
 Carbonation : 2.4 CO2-vol

Pre-Boil Gravity : 1.032
 Original Gravity : 1.042
 Final Gravity : 1.011

Fermentables (1.04 kg)

977 g - Pale Ale Malt 5.5 EBC (94.1%)
 ^ The Malt Miller (UK) MAL-00-042
 49 g - Torrified Wheat 3.9 EBC (4.7%)
 ^ The Malt Miller (UK) MAL-03-006
 12 g - Crystal Malt 130 EBC (1.2%)
 ^ The Malt Miller (UK) MAL-01-029

Hops (28.8 g)

60 min - 4.5 g - Magnum - 10.7% (25 IBU)
 ^ The Malt Miller (UK) HOP-06-009

Hop Stand

20 min hopstand @ 75 °C
 20 min 75 °C - 9.7 g - Ernest (Whole) - 6.1%...

Dry Hops

4 days - 14.6 g - Ernest (Whole) - 6.1%

Yeast

0.5 pkg - Norwegian Farmhouse Kveik Framgarde...

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

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

Mash Water : 2.97 L
 Sparge Water : 5.86 L
 Boil Time : 60 min
 Total Water : 8.83 L



9 EBC

Brewhouse Efficiency: 71.8%
 Mash Efficiency: 73.3%

Mash Profile

01 One Step Mash (60 min)
 73.3 °C - Strike Temp
 67 °C - 60 min - Temperature

Fermentation Profile

Ale
 35 °C - 14 days - Primary

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 = 4.22 %, IBU = 37.7, EBC = 4.6, OG = 1.043, FG = 1.011.